



Chicken satay with ginger rice

By Miele

10 minutes plus marinating time

Preparation time

15 minutes

Cooking time

4

Serves

INGREDIENTS

Chicken satay

150 g smooth peanut butter
½ tsp chilli powder
2 tbsp light soy sauce
¼ cup (60 ml) rice vinegar
20 g honey
¼ cup (60 ml) water
800 g chicken thigh fillets,
cut into strips
16 wooden bamboo
skewers, soaked in water
for 30 minutes

Ginger rice

400 g (2 cups) basmati rice
1 tbsp light soy sauce
2 whole star anise
1 inch ginger, thickly sliced
3 cm piece ginger (15 g),
thickly sliced
750 ml (3 cups) chicken
stock

To serve

¼ cucumber, sliced
Coriander leaves
Crispy shallots
Black sesame seeds

Miele Accessories

Grilling and roasting insert
Universal tray
Steam containers
Griddle plate

METHOD

Chicken satay

1. Mix the peanut butter, chilli powder, soy sauce, rice vinegar and honey

with the water. Reserve half of sauce for serving.
2. Mix remaining sauce with the chicken and thread onto the skewers. Allow to marinate for 20 minutes.
3. Preheat the oven on Fan Grill at 200°C.
4. Place the skewers on a grilling and roasting insert in universal tray. Place in the oven on shelf position 4 and cook for 10 minutes, turning half way.

Ginger rice

1. Place the rice into an unperforated steam container with the remaining ingredients.
2. Place into the steam oven and Steam at 100°C for 15 minutes.

To serve

1. Serve the rice into bowls with the skewers placed on top.
2. Spoon the reserved satay sauce over the skewers and garnish with cucumbers, coriander, crispy shallots and black sesame seeds.

Alternative appliance method

Induction

- Preheat the plate on medium-high heat, induction setting 7, and cook for 4 minutes on each side.