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## *Sweetnicks Satay Chicken*

- \* 1 tablespoon olive oil
- \* 1 rotisserie chicken, taken apart, in bite sizes pieces
- \* 3-1/2 oz. snow peas
- \* 1/4 cup cream of coconut
- \* 1 tablespoon crunchy peanut butter
- \* 2 tablespoons soy sauce
- \* 1 tablespoon ginger paste
- \* 1/4 cup chicken stock
- \* 3 tablespoons brown sugar
- \* 3/4 cup fresh cilantro leaves, chopped (reserve a few pieces for topping)
- \* Peanuts

Heat a wok or large frying pan over high heat. Add the oil and chicken and cook for 3-4 minutes or until heated through. Add the snow peas and cook for 1 minute, then add the combined cream of coconut, peanut butter, soy sauce, stock, ginger paste and sugar and cook for a further 2 minutes, or until slightly thickened. Stir through the cilantro and serve over steamed rice. Top with a few pieces of cilantro and peanuts.

Sweetnicks Note: Quick and easy, great recipe to have on hand for quick weeknight meals.