



# Chicken Sate with Spicy Peanut Sauce

FEATURING Chardonnay vinegar Lemon and Chili olive oil

## Ingredients:

Two pounds skinless boneless chicken breasts cut in one inch strips  
1/4 cup soy sauce  
Two tablespoons dark brown sugar  
Three tablespoons Chardonnay vinegar  
Four cloves garlic minced  
Three tablespoons Lemon olive oil

## Peanut Sauce

One cup smooth peanut butter  
1/4 cup low-sodium soy sauce  
Two teaspoons Chili olive oil  
Two tablespoons dark brown sugar  
Two limes juiced  
One tablespoon sambal or other chili paste  
1/2 cup hot water  
Shelled salted peanuts chopped

## Directions:

**Chicken:** Combine soy, sugar, vinegar, garlic, oils, and ginger in a large bowl. Add the chicken strips, toss, and refrigerate for up to two hours. Thread onto soaked skewers and grill until fully cooked.

**Sauce:** Combine all ingredients except for the peanuts and whisk until smooth. Put into a serving dish and top with chopped peanuts.



Vinaiorette

Oil and vinegar to tap, taste and treasure

