

# Stir Fry Chicken Satay

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Recipe #6497

**Submitted by:** hermie

**Preparation time:** 15 to 30 minutes

## Ingredients

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500 g chicken fillets, cut into strips  
1 tablespoon oil  
1 cup coconut milk  
2 tablespoons crunchy peanut butter  
2 tablespoons sweet chilli sauce  
2 chicken stock cubes or powder  
1 small red capsicum  
1 cup snow peas or broccoli flowerettes

## Method

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1. Fry chicken strips in oil until golden.
2. Mix together coconut milk, peanut butter, chilli sauce and chicken stock. Pour over chicken.
3. Add snow peas or broccoli and red pepper.
4. Cook for approximately 5 minutes. Do not overcook.
5. Serve with plain boiled rice.

## Recipe notes

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This recipe is loved by all my family members. It was my late husband's favourite.

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