

chicken satay

Serves 4

Slice the chicken thinly and arrange in a deep dish.

Mix the Bragg's, lime juice, and olive oil together well. Pour over chicken and let marinate in fridge overnight or for at least 1 hour.

Remove the chicken from the marinade and thread onto skewers.

Cook on the grill on medium-high heat until cooked through.

Meanwhile, prepare the peanut sauce by combining all ingredients. Whisk vigorously until a smooth consistency. Add more water for a thinner consistency.

Serve chicken with satay sauce.

For the chicken and marinade:

1 pound boneless, skinless chicken breasts

4 tablespoons Bragg's Liquid Aminos

1 tablespoon extra virgin olive oil

¼ cup fresh lime juice

For the peanut sauce:

¼ cup natural peanut butter

½ cup warm water

1 tablespoon Bragg's Liquid Aminos

1 tablespoon apple cider vinegar

1 teaspoon honey

1 teaspoon fresh ginger

tip► Peanut Sauce is delicious with chicken, steak, veggies, and rice.

