

Miele

Chicken satay with ginger rice

By Miele

25 minutes

Preparation time

15 minutes

Cooking time

4

Serves



INGREDIENTS

800g chicken thigh fillets, cut into strips

Wooden bamboo skewers

Ginger rice

2 cups basmati rice

1 tbsp soy sauce

2 star anise

1 inch ginger, thickly sliced

3 cups chicken stock

Satay sauce

150g Peanut Butter

½ tsp chilli powder

2½ tbsp soy sauce

4 tbsp rice vinegar

20g honey

METHOD

Chicken satay

1. Mix the satay sauce ingredients with 50ml of water. Reserve half of sauce for serving.
2. Mix remaining satay with the chicken and thread onto the skewers, making 16 in total. 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, on a multi-purpose tray. Place in the oven on shelf position 5 and cook for 10 minutes.

Ginger rice

1. Place the rice into an unperforated steam container with the soy, star anise, ginger and stock.
2. Steam at 100°C for 15 minutes.

To serve

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

Hints and tips

- Fix & Fogg Smoke and Fire Peanut Butter can be substituted with plain peanut butter and ½ tsp of chilli powder. Adjust the amount and type of chilli to your taste.
- The chicken can be cooked on an induction cooktop, using the Miele griddle plate. Preheat the plate on high heat, induction setting 7, and cook for 4 minutes on each side.