



Malaysian Chicken Satay Curry with Creamy Coconut Sauce

Ingredients:

1 ½ lbs chicken thighs, boneless and skinless, cut into bite-sized pieces
2 tbsp Malaysian satay spice mix (or use a mix of ground coriander, cumin, turmeric, and lemongrass)
1 tbsp chili powder (adjust to taste)
3 cloves garlic, minced
1-inch piece ginger, grated
1 tbsp soy sauce
1 tbsp fish sauce
1 can (14 oz) coconut milk
1 tbsp peanut butter (optional, for a creamier sauce)
1 tbsp brown sugar
2 tbsp lime juice
1 tbsp vegetable oil
Fresh cilantro for garnish
1 red chili, sliced (for garnish)
Steamed rice or flatbread, for serving

Instructions:

Marinate the Chicken: In a bowl, mix chicken pieces with Malaysian satay spice mix, chili powder, minced garlic, grated ginger, soy sauce, and fish sauce. Let it marinate for at least 30 minutes, or refrigerate for up to 2 hours for deeper flavor.

Sear the Chicken: Heat oil in a large skillet over medium-high heat. Add the marinated chicken and sear until golden brown on all sides. This should take about 5-7 minutes.

Make the Sauce: Lower the heat to medium, then pour in the coconut milk, peanut butter (if using), and brown sugar. Stir well to combine and bring to a simmer. Let it cook for 10-12 minutes, stirring occasionally until the sauce thickens and the chicken is fully cooked through.

Add the Lime Juice: Stir in lime juice at the end to add a bright, tangy note to the rich sauce.

Serve: Garnish with fresh cilantro and sliced red chili. Serve hot with steamed rice or flatbread on the side.

Variations:

For added crunch, sprinkle crushed peanuts over the dish before serving.

You can swap chicken thighs for shrimp or beef for a different protein option.

Serving Suggestions:

Pair this dish with a side of grilled vegetables or a simple cucumber salad to balance the bold, creamy flavor