Satay chicken and peanut sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

1 breast meat of a chicken
1 tsp turmeric powder
1 tbsp coriander powder
1 tsp cumin
1 shallot-chopped
1 lemon grass-crushed
salt
1 tsp sugar
1 tbsp soy sauce

For the peanut sauce:
1 1/2 cups grounded peanuts
1 lemon grass -crushed
pinch of prawn paste
1 tsp salt
1 tbsp sugar
1 shallot-pounded
1 chilly-pounded
1 1/2 cup water

Instructions

1. Debone the chicken breast, slice the meat thinly. marinate with the ingredients given. Leave for an hour. Skewer the meat in a wooden stick. grill for just 10 mins on each side.
Serve with peanut sauce.

2. To make peanut sauce, heat 2 tbsp oil and saute onion, chilly and lemon grass. add water and peanut and the rest. leave to boil until it reduce to half and thicken.