

CHICKEN SATAY SKEWERS

WHAT YOU'LL NEED:

- 1 cup plain yoghurt
- 1 tbsp curry powder
- 1 tbsp lime zest
- 1 tsp ground ginger
- 2 garlic cloves, peeled
- 600g boneless chicken thighs cut into 1/2 cm thick slices
- Wooden skewers
- Salt & pepper

METHOD:

1. Place all the ingredients, except chicken, into the bowl of your Sunbeam Stick Mixer. Process until everything looks mixed.
2. Put your chicken pieces into the yoghurt mixture you've just prepared. Stir to coat and leave to marinate for a few minutes.
3. Using the skewer weave the chicken onto it. Set aside and repeat with the remaining chicken. Depending on the length of your chicken strip put as many chicken pieces on as you like. Just keep in mind the more chicken you put on the longer they will take to cook.
4. Heat your Sunbeam Contact Grill & Sandwich Press. Brush with oil. Add a few chicken skewers at a time making sure not to overload the pan. Cook for about 6-8 minutes or until the chicken is done.
5. Serve with satay sauce.



GC7850B CAFÉ CONTACT GRILL & SANDWICH PRESS



Creating varied and healthy meals to please the entire crowd is quick and easy. The high powered 2400 watt Café Contact Grill combines the benefits of a BBQ grill and a Sandwich Press.

- Sloped grill for healthier cooking
- Extra large 6+ café style contact grill
- Top ribbed plate & flat bottom plate