

# Thai Chicken Skewers with Peanut Dipping Sauce

written by The Recipe Exchange | January 17, 2022

## **Ingredients**

### Peanut Sauce:

- $\frac{1}{2}$  cup chunky peanut butter
- 2 Tbsp. Chiwadi coconut flower syrup
- $\frac{1}{4}$  cup soy sauce
- $\frac{1}{4}$  cup lime juice
- 1 tsp. fish sauce
- 1 tsp. sesame oil
- 1 tsp. red pepper flakes
- 1 tsp. garlic powder

### Chicken Skewers:

- 2 Tbsp. Chiwadi coconut flower syrup
- 6 cilantro springs with stalks
- 1 Tbsp. fish sauce
- 1 Tbsp. soy sauce
- 3 garlic cloves, minced
- One 3-inch piece of lemongrass
- $\frac{1}{2}$  tsp. ground coriander
- $\frac{1}{2}$  tsp. white ground pepper
- 1 lb. chicken breast, thinly sliced lengthwise
- 10 wooden bamboo skewers, soaked in water

## **Directions**

Begin making the peanut sauce: combine the peanut butter, coconut flower syrup, soy sauce, lime juice, fish sauce, sesame oil, red pepper flakes, and garlic powder and mix until homogeneous.

Meanwhile, in a food processor or using a mortar and pestle, combine the coconut flower syrup, cilantro, fish sauce, soy sauce, garlic, lemongrass, coriander, and white pepper. Grind to a thin paste.

Skewer the chicken onto the skewers. Set the skewers in a shallow dish and brush the marinade over each skewer. Cover with foil and allow to marinate at room temperature for 45 minutes.

Either working with a grill or a broiler on high, cook the skewers until the chicken is cooked through and slightly charred, 10 to 15 minutes. Serve with the peanut dipping sauce.