

## Grilled macadamia satay chicken

Search:

- [Chicken](#)
- [Dinner](#)
- [Recipes](#)

## Grilled macadamia satay chicken

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

## Grilled macadamia satay chicken

---



Rate this recipe

0 people are cooking this [Count me in](#)

Since the Paleo diet advises against the use of peanuts (they are actually a legume and not a nut), why not make use of Australia's native macadamia nut in this aromatic, rich satay sauce – it works amazingly well. When it comes to grilling chicken, we find that thighs retain their juiciness much better than breast pieces, but if you prefer, use breast meat instead.

### Ingredients

Serves 4

- 4–6 chicken thighs (about 500 g), cut into bite-sized pieces, fat trimmed off

### Macadamia satay

- 165 ml can coconut milk
- 3 tbsp macadamia nut butter
- 8 macadamia nuts, chopped finely
- ½ tsp ground turmeric
- ½ tsp ground ginger
- ½ tsp ground coriander
- Pinch of ground cumin
- ½ tbsp tamari

## Grilled macadamia satay chicken

---

### Method

Soak 6 bamboo skewers in water for 5 minutes.

Thread chicken, about 4 to 6 pieces, onto each skewer.

To make the macadamia satay, combine coconut milk, nut butter, macadamias, spices and tamari in a jug and mix well.

Drizzle half the satay sauce onto the skewers and rub in well.

Reserve the remaining sauce for serving.

Heat a large chargrill pan or frying pan over medium-high heat.

Add oil and sauté bok choy until just wilted and lightly charred.

Transfer to a serving plate.

Add skewers to pan and cook for 3 minutes on each side, or until chicken is cooked through.

Transfer skewers to the plate and top with coriander.

Serve with remaining sauce and a side of rice, quinoa or amaranth, if using.

Recipe by Martyna Angell

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```