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# Luscious Chicken Skewers



## Dean Coppard

Dean has been on the BBQ since he was a baby in Queensland, no one can guide you better.



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## Charred Sweet Potato, Chicken Skewers, Satay Sauce, Katsu Curried Peanuts

An incredible combination of flavours based on a lifetime of grilling experience, sizzle, savour and sit back and enjoy in the sunshine.

Serves 4

### Ingredients

#### For the sweet potato

4 x peeled sweet potatoes

2tsp of sea salt

2tsp of olive oil

8 x chicken tenders

#### For the satay sauce

100g of peanut butter

150g of chopped tomatoes

250ml of coconut milk

1 x finely diced onion

50ml of soy sauce

### Method

**For the satay sauce:** In a saucepan, fry the onions in the soy sauce, add the peanut butter and chopped tomatoes. Once combined add the coconut milk and reduce.

**For the curried peanuts:** Smash up the nuts and toss in a mild curry powder.

**For the chicken skewers:** Soak the bamboo skewers in water, then skewer the chicken tenders along the length.

**For the sweet potato:** Cut along the sweet potato to create a flat wedge, coat the sweet potato in oil and sea salt.

**To assemble:** Place the sweet potato on the BBQ grill, and char on both sides to create bar marks, then set up high on a low heat. Place the chicken skewers on the BBQ and turn once the chicken starts to cook. As the chicken starts to colour brush the satay sauce over it, slowly turning to create an even coating. Once the sweet potato ready be skewered with ease, place on a plate, top with two skewers, spoon on more satay sauce then coat with the curried nuts and add a few sprigs of fresh coriander. Garnish with a lime wedge for squeezing over when serving.

**To Serve:** 100g of peanuts, Fresh coriander, 1 lime

