

# Chicken Satay with Blueberry Ginger Sauce

Servings: 4

Prep Time: 75 min

Cook Time: 15 min



## INGREDIENTS

### Chicken Satay

- 2 tbs soy sauce
- 2 tbs smooth peanut butter
- 2 tbs rice wine vinegar
- 1 tbs canola oil
- 1 tbs sesame oil
- 1 tbs chili paste
- 1 tbs minced ginger
- 1 tsp brown sugar
- 2 cloves garlic, minced
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 lb. boneless skinless chicken thighs, cut into 1-inch cubes
- 8 skewers (6-inch)

### Blueberry Ginger Sauce

- 1 cup frozen blueberries
- 1/4 cup brown sugar
- 2 tbs soy sauce
- 2 green onions, sliced
- 1 tbs minced fresh ginger
- 2 tbs lime juice
- 1 tbs cornstarch

## INSTRUCTIONS

- 1 In a large bowl, whisk together soy sauce, peanut butter, vinegar, canola oil, sesame oil, chili paste, ginger, brown sugar, garlic, salt and pepper; toss with chicken.
- 2 Cover and refrigerate for at least 30 minutes or up to 4 hours. Thread marinated chicken cubes on metal or soaked bamboo skewers.
- 3 Preheat grill to medium heat; grease grate well. Grill chicken skewers for 4 to 5 minutes per side or until chicken is cooked through.

### Blueberry Ginger Sauce

- 1 Meanwhile, in a saucepan set over medium-high heat, combine blueberries, brown sugar, soy sauce, green onions and ginger; bring to boil.
- 2 Whisk together lime juice, 1 tablespoon of water and cornstarch until smooth; whisk into blueberry mixture. Cook for 1 to 2 minutes or until thickened.
- 3 Serve satay with sauce for dipping.



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