





Chicken Satay & Coconut Rice

with Pickled Radishes & Cucumbers

 20-30min  2 Servings

Satay is a traditional Southeast Asian dish of seasoned grilled meat paired with a creamy peanut-based sauce. Here we grill chicken breasts to get a smoky char on the outside while keeping the chicken tender and juicy on the inside. Pickled cucumbers and radishes provide a tangy crunch to complement the fluffy coconut rice, and a sweet and savory satay sauce drizzled on top brings it all together.

What we send

- ½ oz unsweetened shredded coconut ¹⁵
- 5 oz jasmine rice
- 2 oz red radishes
- 1 cucumber
- 1 oz rice vinegar
- 1 oz fresh ginger
- 1.15 oz peanut butter ⁵
- ½ oz tamari ⁶
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz fresh cilantro

What you need

- neutral oil
- kosher salt & pepper
- sugar

Tools

- grill or grill pan
- small saucepan
- microplane or grater

Cooking tip

If you don't have a grill or grill pan, heat 1 tablespoon oil in a skillet over medium-high, add chicken and cook until golden brown and cooked through, 3-4 minutes per side.

Allergens

Peanuts (5), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 23g, Carbs 85g, Protein 50g



1. Toast coconut

Light grill, if using. Heat **1 tablespoon oil** in a small saucepan over medium-high until shimmering. Add **coconut** and toast, stirring, until golden brown and fragrant, 1-2 minutes (watch closely).



4. Make satay sauce

Peel and grate **half of the ginger** (save rest for own use). In a medium bowl, whisk to combine grated ginger, **all of the peanut butter, tamari, 2 tablespoons warm water, 1 tablespoon sugar, and ⅛ teaspoon salt**. (If sauce breaks, stir in 1 tablespoon of warm water at a time, until sauce regains creamy consistency.)



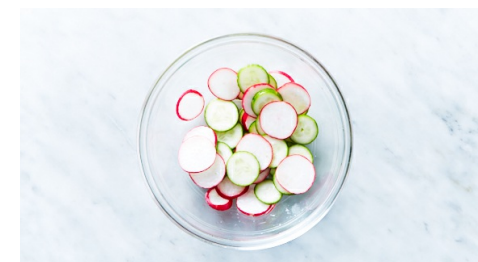
2. Cook rice

Immediately add **rice** to saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



5. Grill chicken

Heat a grill pan over high, if using. Pat **chicken** dry and pound to an even ½-inch thickness, if desired; season all over with **salt** and **pepper**. Add chicken to grill or grill pan and cook until well charred on one side, 4-5 minutes. Flip chicken and cook on other side until chicken is cooked through, 2-3 minutes.



3. Make pickles

Trim ends from **radishes** and **cucumber** (peel, if desired), then thinly slice into rounds. In a medium bowl, whisk to combine **rice vinegar** and **½ teaspoon each of sugar and salt**. Add cucumbers and radishes and set aside to marinate until step 6.



6. Finish & serve

Coarsely chop **cilantro leaves and stems** together. Slice each **chicken breast** crosswise into 3 or 4 pieces. Fluff **rice** with a fork. Serve chicken with **coconut rice** and **pickles** alongside. Drizzle **satay sauce** over top and sprinkle with **chopped cilantro**. Enjoy!