

DINNERLY



Grilled Peanut Chicken Satay with Coconut Rice & Sugar Snap Peas



ca. 20min



2 Servings

This dish sure is satay-sfying. Rather than mess with all that skewering and cutting that typically happens in a chicken satay, we just went ahead and serve a tender grilled chicken breast that's coated in peanut sauce. Who needs a skewer when you've got a fork and knife?! We've got you covered!

WHAT WE SEND

- boneless, skinless chicken breasts
- sugar snap peas
- jasmine rice
- unsweetened, shredded coconut ¹⁵
- garlic ⁵
- ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

TOOLS

- fine-mesh sieve
- small saucepan

ALLERGENS

Peanuts (5), Soy (6), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 28g, Carbs 75g, Protein 35g



1. Toast coconut

Trim stem ends from **snap or snow peas**, then thinly slice lengthwise. Rinse **rice** in a fine-mesh sieve until water runs clear. 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).



2. Cook rice

Immediately add **rice** to saucepan with coconut, 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. Immediately add **snap peas**, then keep rice covered off heat for at least 5 minutes or until ready to serve.



3. Make satay sauce

Peel and finely grate **¼ teaspoon garlic** into a medium bowl. Whisk in **all of the peanut butter and tamari**, **1 tablespoon sugar**, **1½ teaspoons vinegar**, and **⅛ teaspoon salt**. Whisk in **1 tablespoon water**. If sauce breaks, stir in 1 tablespoon of warm water at a time until sauce regains creamy consistency.



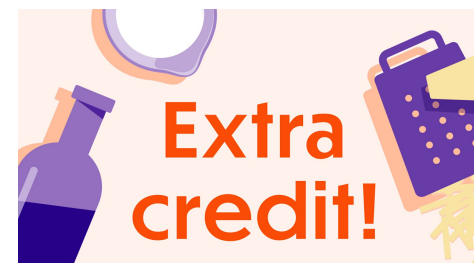
4. Grill chicken

Heat a grill or grill pan over high. Pat **chicken** dry. Coat with **oil** and season all over with **salt** and **pepper**. Grill until well-charred on one side, 2–3 minutes. Flip and cook on other side until chicken is no longer pink, about 30 seconds.



5. Finish & serve

Fluff **coconut rice** and **snap or snow peas** with a fork. Serve **chicken** on top of **rice**, and drizzle **satay sauce** over top. Serve any **remaining sauce** on the side for dipping as you go. Enjoy!



6. Take it to the next level

Make a refreshing raw cucumber salad with thinly sliced cucumbers, rice vinegar, a touch of sugar, and some salt. Toss in fresh mint for a lift!