

DINNERLY



Chicken Satay Quinoa Bowl with Peanut Sauce

& Zingy Cucumbers



30-40min



2 Servings

Chicken satay is one of our favorite Indonesian comfort foods, but we don't feel like fussing around with skewers and a grill today. Instead, just marinate chicken breast strips in a curry and coconut milk mixture, then sear them in a skillet till browned. Pair them with salted cucumbers tossed in vinegar for a refreshing bite, then slather a creamy peanut sauce all over top. We've got you covered!

WHAT WE SEND

- 3 oz white quinoa
- 1 cucumber
- ½ lb pkg chicken breast strips
- ½ oz tamari soy sauce ⁶
- 1 oz Thai red curry paste ⁶
- ¾ oz coconut milk powder ^{7,15}
- 2 (1.15 oz) peanut butter ⁵

WHAT YOU NEED

- kosher salt
- sugar
- neutral oil
- white wine vinegar (or vinegar of your choice) ¹⁷

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Peanuts (5), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 39g, Carbs 58g, Protein 42g



1. QUINOA VARIATION

In a small saucepan, combine **quinoa**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Remove from heat. Keep covered until ready to serve.

Peel **cucumber** if desired; slice into ¼-inch thick rounds. In a medium bowl, toss with **1 teaspoon each of salt and sugar**; set aside.



4. Cook chicken

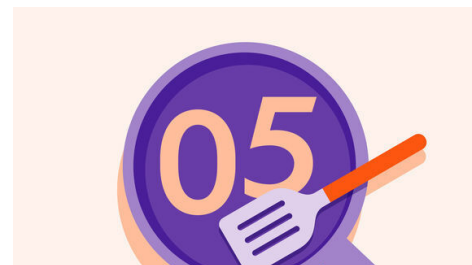
Return skillet to medium-high heat with **1 tablespoon oil** until lightly smoking. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



2. Prep chicken & sauce

Pat **chicken** dry. Toss in a medium bowl with **1 teaspoon each of tamari, curry paste, coconut milk powder, oil, sugar**, and **¼ teaspoon salt**. Set aside to marinate.

In a medium nonstick skillet, stir together **remaining curry paste** and **1 tablespoon oil**.



5. Dress cucumbers & serve

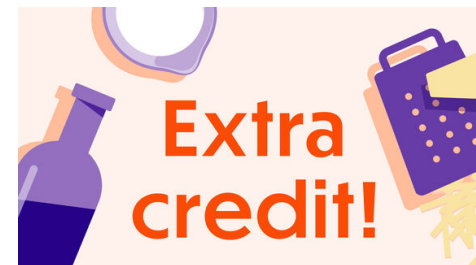
Squeeze **cucumbers** to wring out as much water as possible; discard liquid. Toss with **1 teaspoon vinegar** and **½ teaspoon sugar**. Fluff **rice** with a fork.

Serve **chicken** and **cucumbers** over **quinoa** with **peanut sauce** drizzled over top. Enjoy!



3. Cook peanut sauce

Cook **curry paste** over medium-high heat, stirring frequently, until sizzling and slightly darkened, 2–3 minutes. Stir in **all of the peanut butter, remaining coconut milk powder and tamari, 1 tablespoon sugar, 2 teaspoons vinegar**, and **⅓ cup water**. Cook, whisking constantly, until bubbling, thickened, and smooth, 1–2 minutes. Transfer to a bowl; rinse out skillet.



6. Check us out!

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