



Malaysian Chicken Satay Skewers

Featuring Bob & Brian's Authentic Malaysian Satay Peanut Sauce

PREP: 20 MINS | MARINATE: 2+ HOURS | COOK: 20 MINS | SERVES: 4

Ingredients

CHICKEN SKEWERS

800g chicken thighs (boneless, 2cm dice)

4 tbsp Bob & Brian's Satay Sauce

1 tbsp neutral oil

1 tsp ground turmeric

Pinch of fine sea salt

Bamboo skewers (soaked in water)

FRAGRANT COCONUT RICE

1.5 cups jasmine rice (rinsed)

1 cup coconut milk

1 cup water

1 stalk lemongrass (bruised)

1 slice fresh ginger + pinch salt

CUCUMBER-SHALLOT ACAR

1 Lebanese cucumber (thinly sliced)

2 Asian shallots (sliced)

3 tbsp rice vinegar

1 tsp sugar & pinch of salt

DIPPING SAUCE & EXTRAS

Remaining Bob & Brian's Sauce

3 tbsp coconut milk (or warm water)

Fresh lime wedges

Crispy fried shallots

Crushed roasted peanuts

Red bird's eye chillies (finely sliced)

Cooking Instructions

1. Prep & Marinate

Toss chicken thigh pieces in a bowl with 4 tbsp Bob & Brian's Satay Sauce, neutral oil, ground turmeric, and salt. Coat thoroughly. Cover and chill for at least 2 hours (or overnight). Thread 4–5 pieces snugly onto each soaked skewer.

2. Cook the Fragrant Rice

Combine rinsed jasmine rice, coconut milk, water, bruised lemongrass, ginger, and salt in a saucepan. Bring to a boil, cover tightly, reduce heat to low, and simmer 15 mins. Remove from heat and rest covered for 10 mins; fluff with a fork.

3. Quick-Pickle the Acar

In a small bowl, toss cucumber and shallots with rice vinegar, sugar, and salt. Rest for 20 minutes. The crisp acidity cleanses the palate against the rich, savoury peanut satay.

4. High-Heat Grill & Glaze

Preheat BBQ grill or cast-iron grill pan to high (220°C). Lightly brush grates with oil. Grill skewers for 8–10 minutes total, turning every 2–3 minutes. During the final 2 minutes, lightly baste with extra satay sauce mixed with oil to develop a sticky, caramelised char.

5. Warm Dipping Sauce & Plating

Warm remaining Bob & Brian's sauce in a small pan with 3 tbsp coconut milk and a squeeze of lime juice. Arrange skewers on a platter alongside coconut rice, pickled acar, and the warm dipping sauce topped with peanuts, fried shallots, and fresh chilli.

CHEF'S KEYS TO SUCCESS

- **Thighs are King:** Chicken thigh retains tenderness and resists drying out over intense direct heat while absorbing aromatic spices deeper than breast meat.
- **Caramelisation Watch:** The palm sugar & sweet soy blister quickly—turn frequently to ensure smoky charring without scorch.