


# Chicken Satay

Cuisine: **South-East Asian**  
Food category: **Poultry**



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## Program steps

Preheating: 200 °C

1

 Hot air

 100 %

 Termination by time

 00:08  
hh:mm

 200 °C

 100 %



Ingredients - number of portions - 0		
Name	Value	Unit
Boneless Chicken thighs	1	kg
Turmeric powder	15	g
Garam masala	50	g
yogurt	100	ml
Palm sugar	70	g
Salt	20	g
lemongrass paste	50	g
Garlic puree	50	g
Shallots paste	50	g
Ginger paste	50	g

Directions

-Cut the boneless chicken thighs to strip.

-Marinate all the ingredients together and keep overnight. Skewered it before grilling.

-Place the vision grill and wait for preheating.

- When reach the desires temperature place the chicken satay to vision grill and cook for 8 minutes.

- When stay is cooked serve with peanut sauce.

## Recommended accessories



Vision Grill