



Satay Chicken Stir Fry with Sugar Snap Peas

Ingredients

- 4 chicken thigh fillets cut into thick strips
- 1 handful of sugar snap peas
- 1 handful of red pepper thinly sliced
- 2 tablespoons of smooth peanut butter
- 2 tablespoons of Ketjap manis
- 1 teaspoon of garlic paste
- 1/2 teaspoon of salt
- 1/2 teaspoon of sugar
- 3 tablespoons of [Le' Spice Sate Seasonings](#)
- 1 teaspoon of corn flour dissolved in 2 tablespoons of water
- 1/4 cup of water
- 2 tablespoons of oil for sauteing

Method

1. Marinate the chicken strips with Ketjap Manis, [Le' Spice Sate Seasonings](#), garlic paste, salt and sugar for 20 minutes
2. Heat the oil in the wok, then add the marinated chicken strips and stir fry for few minutes until the chicken cooked through
3. Add the smooth peanut butter, stir fry for further 30 seconds
4. Gently add the water and let the chicken simmer for few minutes until the sauce almost thicken
5. Add the sugar snap peas and red bell pepper
6. Add the dissolved corn flour and let the sauce thicken
7. Turn off the flame once the sauce thickens
8. Serve with steamed fluffy white medium grain rice

With Lots of Love



Aliza, on Behalf of Our Team at Le' Spice