

## Chicken and Macadamia satay, asian orange salad and soya dressing



(4 portions)

- 2g Chilli powder
- 10ml Sesame oil
- 15g Sesame seeds
- 180g Crunchy peanut butter
- 100g Macadamia nuts
- 100ml Sweet chilli sauce
- 2g Ground pepper
- 25ml Light soy
- 4g Caster sugar
- 400g Chicken breast diced
- 4 Wooden skewers
- 2 Oranges
- 200g Bean sprouts
- 1 Red chilli
- 240g Pak choy
- Small bunch coriander

### To prepare

1. To make the satay combine all the first nine ingredients and pulse in a blitzer, do not overwork if you require small pieces of nut as a texture.
2. Skewer the diced chicken breast on the to the wooden skewers (soak skewers first in water so they become wet this will prevent burning whilst cooking).
3. Shred the bok choy, deseeded chilli and onion, segment the oranges and zest retaining any juice.
4. Marinade the chicken skewers in the satay mix and then cook on a grill, griddle or oven. Once cooked remove and brush with further satay mix.
5. To serve toss the salad together add the juice and set on the plate.
6. Serve with a cooked satay skewer.