


Chicken Bites with Peanut Sauce

 PREPARATION TIME
20 minutes

 COOKING TIME
10 minutes

 PERFECT PARTNER
sesame noodles



**MONEY
Cook's
SAVER**

To prevent honey from sticking, lightly coat your spoon with oil or cooking spray before measuring. The honey will slip right off the spoon—so you won't waste a precious drop.

SHOPPING LIST

- chicken • soy sauce • ginger
- curry powder • chicken broth
- sesame oil • peanut butter

ON HAND

- oil • honey • garlic
- vinegar

INGREDIENTS

- 6 skinless, boneless chicken breasts (4 ounces each)
- 1 tablespoon vegetable oil
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 1 tablespoon minced garlic
- 1 tablespoon ground ginger
- 1 tablespoon curry powder

HOT PEANUT SAUCE:

- 1 cup chicken broth
- 2 tablespoons soy sauce
- 2 tablespoons vinegar
- 1 teaspoon sesame oil or olive oil
- 5 tablespoons peanut butter

SERVES **6**

COOKIN'
Express

• Measure the oil first, then use the same tablespoon for the soy sauce and honey. The coating of oil allows all the soy sauce and honey to flow out of the tablespoon, making for easy cleanup and precise measuring.

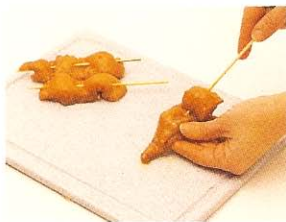
Make Ahead

The hot peanut sauce can be made up to a day ahead and stored in the refrigerator. Reheat before using.

♦ VARIATION

Don't feel like lighting the grill? These kebabs can also be quickly broiled in the oven.

1 Cut chicken into strips. Mix oil, soy sauce, honey, garlic, ginger and curry powder in a medium bowl. Add chicken; mix until coated.



2 Preheat grill. Thread chicken strips onto skewers. Grill chicken for 10 minutes or until juices run clear, turning frequently.

3 Meanwhile for sauce, bring broth, soy sauce, vinegar and sesame oil to a simmer in a small saucepan. Add peanut butter; stir until well blended.



4 Serve chicken on skewers with hot peanut sauce for dipping.