SATAY CHICKEN

Such a simple take on a family favourite.

EASY	4 MINS	4 MINS	4

Ingredients

- 500g Chicken Breast Chunks
- 1tbsp red curry paste
- 2tbsp crunchy peanut butter
- 190mL cream

Instructions

1. Chop chicken into cubes, set aside.
2. In a non-stick pan, over medium, heat the red curry paste until fragrant, 1 minute.
3. Add cubed chicken to the pan and seal, stirring to evenly cook.
4. Add the peanut butter and mix through.
5. Then add the cream, stir to combine. Reduce heat and simmer until the chicken is cooked, about 4 minutes.