

# Turban Chopsticks

## Satay Peanuts

Makes a perfect base for homemade pizzas, wokked in a stir-fry, and marinade for chicken skewers or eaten out of the jar with some crackers! Filled with nutty flavours and lemongrass for a tasty treat.

- ✓ Product of Australia 260g
- ✓ No Artificial Preservatives, Colours or Flavours
- ✓ 100% Vegetarian
- ✓ Gluten-Free
- ✓ Dairy-Free
- ✓ Mild Chilli

### Dip

- Add to yoghurt or sour cream or just eat as is on some crusty bread or crackers.

### Marinade

- Use for chicken, beef, seafood or tofu skewers.
- Add 1 can of coconut milk (400ml) to one jar of Turban Chopsticks Satay Peanuts, mix together and use half the mix as a marinade and the other half as a sauce served warm.

### Stir-fry

**Serves:** 4 hungry tummies

#### How to:

1. Heat a saucepan or wok on medium heat. Add ½ jar of Satay Peanuts to the pan. Add chicken, seafood or tofu and sauté for 5-8 minutes, until meat is par-cooked and golden brown.
2. Add 1/2 can (200ml) of coconut milk and 2 cups of mixed veggies (e.g. asian greens, broccoli, capsicum etc).
3. Stir-fry until veggies are al dente and meat is cooked. Garnish with coriander leaves. This dish can be cooked over the stove, in the oven or in a slow cooker.

Great served with hot steamed jasmine rice and a side salad.

### Easy options

- Smear satay peanuts on Turkish breads, layer with bbq chicken and cheese and toast in sandwich press or under the grill.

### Other Recipe Ideas

- Malaysian Gado Gado salad
- BBQ satay chicken subs
- Satay chicken fried rice
- Hot-pot satay chicken

