



PREP TIME : 25 MIN

COOK TIME : 10 MIN

SERVES : 4

Ingredients :

- **1 tbsp (15 mL) VH[®] Soya Sauce**
- **1 tbsp (15 mL) sesame oil**
- **1 garlic clove, minced**
- **1 lb (500 g) boneless, skinless chicken breast, cubed**
- **1 tbsp (15 mL) finely chopped cilantro**
- **4 wooden skewers, soaked**
- **1/2 jar (170 mL) VH[®] Sweet Thai Chili Dipping Sauce**

Directions :

- 1. Preheat grill to medium. Grease grill well.**
- 2. Stir VH[®] Soya Sauce with sesame oil and garlic. Toss with chicken. Marinate for 15 minutes in the refrigerator.**
- 3. Thread chicken onto skewers. Brush with remaining marinade in bowl.**
- 4. Arrange skewers on grill. Cook, turning once, for 8 to 10 minutes or until golden and cooked through. Sprinkle with cilantro and serve with VH[®] Sweet Thai Chili Dipping Sauce.**

Tips:

**Stir 2 tbsp (30 mL) peanut butter into VH[®] Sweet Thai Chili Dipping Sauce.
Double the recipe for leftovers.**



Chicken Sate

Other Usage:

Whisk into vinaigrettes.

Dip roasted veggies in it.

Drizzle over grilled salmon.