



Satay Chicken with Gluten Free Sauces



Ingredients

Serves 10 (Two 4 oz. skewers/serving)

5 lbs. Chicken breast or thigh, skinless
boneless, cut 1"x1"x 1/2", marinated (see
below)

.2 lb. **Marinade Seasoning** (Starport 356
gluten free)

3/4 C. **Hawaiian Sweet and Sour Sauce**
(Starport 222 gluten free)

3/4 C. **Chipotle Sauce** (Starport 321 gluten
free)

1/4 C. Water (for marinade)

1/2 C. Corn oil (for marinade)



Instructions

1. Mix **Hawaiian Sweet and Sour Sauce** and **Chipotle Sauce** and set aside.
2. Mix **Marinade Seasoning**, oil, water and 1/2 C. of mixed **Starport Sauces** then marinate sliced chicken for 1/2 hour or more. May be covered and refrigerated for a longer marinate.
3. Skewer about 4 oz. of chicken per skewer.
4. Place skewers on a non-stick roasting pan (or non-stick foil), cover with foil and bake for 15 minutes at 300°F, until internal temperature reaches 170°F. Remove and let cool.
5. When ordered, sear/brown skewers on griddle or grill and glaze with **Starport** mixed sauces.
6. Drizzle **Starport** mixed sauce on skewers (1 Tbsp. per serving) and serve.