

Chicken & Veg Satay

Ingredients



- 1 pack stir fry veg
 - 1 tbsp oil
- 2 tbsp peanut butter
 - 2 tbsp soy sauce
- 2 tbsp sweet chilli sauce
 - 50ml water to thin
- 600g cooked leftover chicken
 - 300g rice

Method

- 1.** Put the rice on to cook as per the packet instructions.
- 2.** Heat the oil in a large frying pan or wok and stir fry the veg for 5 minutes until cooked but still crisp.
- 3.** Add the sauce ingredients into a jug and whisk together.
- 4.** If it is too thick add a little water to thin.
- 5.** Add the chicken and sauce into the pan and heat through until piping hot.
- 6.** Serve with the rice, cooked as per the packet instructions.