

Peanut Crusted Chicken and Vegetable Suya Skewers with Peanut Cilantro Relish

4 Servings



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Suya Spice Mix

- ¾ cup, peanuts, ground and roasted
- Pinch of cayenne pepper
- ¼ teaspoon pimentón
- ½ teaspoon ginger, ground
- ½ teaspoon nutmeg, ground
- ¼ teaspoon garlic powder
- ¼ teaspoon cloves, ground
- ¼ teaspoon cinnamon, ground
- ½ teaspoon salt

Skewers

- 3-4 tablespoons suya spice mix
- 3 tablespoons canola oil, plus extra for brushing
- 1 pound chicken breast, trimmed, cut in 1 inch cubes
- 2-3 bell peppers, red and green, cored, deseeded, cut into 1 inch pieces
- 1 red onion, cut in 1" pieces
- Salt as needed (optional)
- Black pepper as needed

Peanut Cilantro Relish

- 1 garlic clove, small, smashed to a paste with salt
- 2 teaspoon ginger, minced
- ¼ teaspoon cumin, toasted, ground
- 2 teaspoon sambal oelek
- ¼ cup canola oil
- 4 green onions, chopped
- ½ cup cilantro, sliced
- ¼ cup peanuts, salted, chopped
- Juice of 1 lime
- Salt and black pepper as needed

1. Suya Spice Mix: Mix all the ingredients in a bowl. Transfer to an airtight container in a cool, dark place. Store for up to one month. If you have added fresh ingredients, store in the fridge and use it within a week.
2. Season the chicken with salt and pepper.
3. Toss the chicken with suya spice mix to coat and massage the mixture thoroughly into the meat. Thread the chunks of pepper, onion and chicken on to your skewers. Let marinate overnight.
4. Preheat a grill. Take the skewers out of the fridge

and leave them to sit at room temperature for a few minutes. Drizzle oil on skewers.

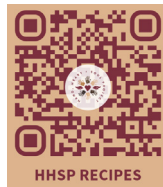
5. Grill the skewers until the chicken is cooked through and the vegetables are slightly charred.

6. For the Peanut Cilantro Relish: In a small bowl, combine the garlic, ginger, cumin, chile paste, a pinch of salt, and oil. Stir in green onions, cilantro, and peanuts. Adjust seasoning with salt, pepper and lime juice. Serve skewers with a side of relish.

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