

Guy Fieri

SATAY CHICKEN SALAD WRAPS

Courtesy Guy Fieri

1 pound boneless, skinless chicken thighs, pounded, cut into 1" strips
3 tablespoons ginger, peeled, rough chop
3 tablespoons yellow onion, rough chop
2 tablespoons garlic, rough chop
2 tablespoons olive oil
3 tablespoons rice wine vinegar
2 tablespoons creamy peanut butter
1 tablespoon soy sauce
1/2 teaspoon red chili flakes
1 tablespoon fish sauce
3 tablespoons peanut oil, reserve from marinade
Veggies for Sandwich, recipe follows
Asian Mayo for Sandwich, recipe follows
6 Naan wraps, purchased

Place chicken in a resealable gallon size plastic bag, pound with the flat side of a meat tenderizer until even thickness of 1/2". Place the rest of the ingredients, except the peanut oil, in a food processor fitted with the bottom blade or a blender and pulse 5-6 times for 2 seconds each or until well blended. Using a new resealable gallon size plastic bag, add the chicken and the marinade, mix well and refrigerate for one hour.

While the chicken is marinating, prepare the Asian Mayonnaise and the veggies for the stir fry. (recipes follow)

Remove the chicken from the marinade. Wipe off the excess with a paper towel. Heat a large sauté pan over high heat and add 3 tablespoons peanut oil and when hot, add the chicken, stirring frequently for 3-4 minutes. Add the red onions, carrots, red bell peppers, and bok choy and sauté for 2 minutes longer. Add in the garlic and ginger and the mung bean sprouts and sauté for 1 minute. Remove from heat. Spread the Naan with the Asian mayo and add in the chicken satay sauté. Serve immediately.

Stir fry vegetables:

3/4 cup red onion, julienne
1/4 cup carrots, shredded
1/2 cup red bell pepper, julienne
1/2 cup bok choy, julienne
3/4 cup mung bean sprouts
1 tablespoon ginger, minced
1 teaspoon garlic, minced

Prepare all vegetables and set aside until ready to cook.

Asian Mayonnaise:

1/2 cup mayonnaise
1 teaspoon lemon juice
1/2 teaspoon garlic, minced
1 teaspoon cilantro, finely chopped
2 teaspoons green onions, finely chopped

In a small, non reactive bowl, combine all ingredients cover and refrigerate for 30 minutes, stirring after 15. Serve on the naan, topped with the satay.

Yield: 6 servings
Prep time: 30 minutes
Cook time: 7-8 minutes
Inactive time: 1 hour
Ease of preparation: Moderate



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