



## Chicken Satay with Spicy Asian Peanut Sauce

2 pounds boneless/skinless chicken breasts  
Olive oil  
Kosher Salt  
Freshly Ground Black Pepper  
Spicy Asian Peanut Sauce

Coat chicken breasts with olive oil and generously season with salt and pepper on both sides. Grill breasts for 10 minutes on each side (until cooked through) and remove to cool. Slice breasts into ½ inch thick slices and skewer with wooden sticks. Serve with Spicy Asian Peanut Sauce for dipping.

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