

# Satay Trio

Recipe By Rivky Kleiman



Cooking and Prep:   
2.5 h

Serves:  8

Contains:   

Preference: Meat

Difficulty: Easy

Source: Family Table by  
Mishpacha Magazine

Tender chicken, beef, and mushrooms marinated to perfection. Skewered for serving ease and dipped for your eating pleasure. The perfect party food.

## Ingredients (20)

### For Grilling

- 34 wooden skewers
- 4 New York strip steaks
- 4 thinly sliced chicken cutlets
- 3 portobello mushroom caps, stems and gills removed

### For the Marinade

- 1/4 cup [Haddar Teriyaki Sauce](#)

- 1/4 cup low-sodium soy sauce
- 2 tablespoons rice vinegar
- 2 tablespoons **Gefen Sesame Oil**
- 2 tablespoons canola oil
- 2 tablespoons **Gefen Honey**
- 8 cloves garlic, crushed or 8 cubes **Gefen Frozen Garlic**
- 1 teaspoon ground ginger powder

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### For the Peanut Sauce

- 2 tablespoons canola oil
  - 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**
  - 2/3 cup peanut butter
  - 1/2 cup coconut milk
  - 1 tablespoon **Haddar Teriyaki Sauce**
  - 2 tablespoons rice vinegar
  - 1/4 teaspoon ground ginger
  - 3/4 teaspoon crushed red pepper flakes
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## Start Cooking

### Prepare the Skewers

1. Fill a Ziploc bag with one cup water. Place skewers in the bag and soak for at least one hour.
2. Measure all the marinade ingredients into a medium bowl. Mix well until combined and set aside.
3. Slice each strip steak in half lengthwise, for a total of eight 4-inch (10-centimeter) strips. Cut each chicken cutlet in half widthwise, for a total of eight narrow strips. Slice each mushroom into six slices, for a total of 18 slices.
4. Thread each piece of chicken, mushroom, and steak onto its own skewer. Lay flat in a single

layer in a medium-sized roasting pan. Pour marinade over the prepared skewers. Allow to marinate for 30 minutes to an hour, turning occasionally.

5. Spray a grill pan with cooking spray and preheat to medium-high. Grill the skewers for three minutes on each side, or until done.

### **For the Peanut Dipping Sauce**

1. Heat oil over low heat. Add garlic and sauté till light and fragrant.
2. Remove from heat and stir in peanut butter until smooth and melted.
3. Add remaining ingredients and return to heat. Stir until completely smooth and warmed through.
4. Arrange skewers on a serving platter and drizzle with peanut sauce. Serve with additional sauce.