

Tavuk Çöp ?i?

Authentic Turkish chicken satay skewers marinated in coconut milk and spices. Easy grilled chicken recipe with Southeast Asian flavors.

1h 10min

HAZIRLIK

15 min

Pİ?IRME

1h 25min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Tavuk Çöp ?i?

Malzemeler

- 2 lb chicken thigh
- 1 cup coconut milk
- 2 tbsp soy sauce
- 3 clove garlic
- 1 tbsp fresh root ginger
- 2 tbsp fresh lemon juice
- 1 tbsp honey
- 1 tbsp olive oil
- 2 tsp curry
- 1 tsp turmeric
- 1 tsp cumin
- 1 tsp chili flakes
- 1 tsp salt
- 1 tsp black pepper

Yap?l???

- Prepare the chicken**

Cut 2 pounds of boneless chicken into 1-inch cubes, ensuring all pieces are uniform in size for even cooking.
- Make the marinade**

Combine 1 cup coconut milk, 2 tablespoons honey, 3 minced garlic cloves, 1 tablespoon olive oil, 2 tablespoons soy sauce, 1 tablespoon lemon juice, 1 tablespoon curry powder, 2 teaspoons turmeric, 1 teaspoon cumin, 1 teaspoon red pepper flakes, 1 teaspoon ground ginger, and 1 teaspoon each of salt and black pepper in a large bowl. Whisk until smooth and well combined.
- Marinate the chicken**

Add the chicken cubes to the marinade and toss until all pieces are completely coated. Cover the bowl with plastic wrap and refrigerate for at least 1 hour or up to 4 hours.
- Prepare the skewers**

Soak 8-10 bamboo skewers in water for at least 30 minutes to prevent burning.

- 5 Remove chicken from marinade and thread onto the soaked skewers, leaving small gaps between pieces for even cooking. Discard the remaining marinade.
- 6 **Heat the grill**
Preheat your grill or grill pan to medium-high heat (200°C/400°F). Lightly oil the grates to prevent sticking.
- 7 **Grill the skewers**
Place skewers on the grill and cook for 12-15 minutes total, turning every 3-4 minutes until all sides are golden brown and the internal temperature reaches 74°C (165°F). The chicken should be slightly charred on the outside and no longer pink inside.
- 8 Remove from grill and let rest for 2-3 minutes before serving hot with rice or flatbread.

?puçlar?

Cut chicken pieces uniformly to ensure even cooking throughout all skewers.

Soak wooden skewers in water for at least 30 minutes before threading to prevent burning during grilling.

Thread chicken pieces closely together without overlapping to promote even heat distribution and prevent burning.

Discard used marinade and drain excess liquid from skewers before grilling to prevent flare-ups.

Cook over medium heat rather than high heat to ensure the chicken cooks through without burning the exterior.

Allow marinated chicken to come to room temperature for 15-20 minutes before grilling for more even cooking.

Brush the grill grates with oil before cooking to prevent sticking and ensure easy turning.

Let the cooked satay rest for 2-3 minutes after grilling to allow juices to redistribute throughout the meat.