

# Chicken Skewers and Peanut Dipping Sauce

## Ingredients

- 4 T Rice Vinegar
- 4 t Lime Juice
- 2 T Brown Sugar
- 2 Small Cucumbers (peeled and cut into thin slices)
- ¼ Cup Cilantro
- 1 T Olive Oil
- 1.5 lb Chicken Cutlets
- Salt and Pepper to taste
- 1 t Sriracha Chili Sauce
- 1 T Soy Sauce
- ½ Cup Peanut Butter

## Directions

1. Combine 3 T of rice vinegar and 2 T of lime juice with half of your brown sugar and cucumbers in a bowl. Fold in cilantro and let chill in refrigerator.
2. Heat oil over medium high heat. Season chicken with salt and pepper, cooking for 2-3 minutes on each side until golden brown. Skewer before serving.
3. Mix chili sauce, soy sauce, remaining vinegar, lime juice, brown sugar and peanut butter together. Stir in ¼ cup of hot water to thin sauce. Serve with cucumbers.