

## Chicken Satays Girl Scout Style

FB3 Development, Sandy Nixon, President



### Ingredients:

1 Pound of Chicken Breast (can be substituted with Frozen Tofu for a Vegetarian version)  
10 Girl Scout Do-si-do Cookies  
¼ Cup Soy Sauce  
2 Tbsp Chili Garlic Sauce  
½ Cup Canola Oil  
2 Eggs  
½ Cup Flour  
Skewers

### Directions:

Remove the middle peanut butter filling from the cookies and reserve. Take the cookie portion and put in a blender and reduce to a fine powder. Slice the Chicken Breast into thin, long strips and insert wooden skewers. Place the flour in one bowl. Beat the eggs in a second bowl. In a third bowl, please the cookie powder. Dredge the chicken in the flour, then the egg and finally coat with the cookie powder. Heat the oil in a deep sauté pan or wok. Gently place the chicken in the oil and cook until golden brown, about 7 minutes.

For the sauce, mix the peanut butter filling with the soy sauce and chili garlic sauce.

Serve warm with the dipping sauce.

*desserts first*

