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Kendall's Kitchen: Thai Turkey Satay Skewers

Ingredients:

Turkey breast tenderloins, cubed, 40 oz.
Minced garlic, 1-1/2 tbsp
Liquid aminos or gluten-free soy sauce, 3 tbsp
Turmeric, 1/2 tbsp
Yellow curry powder, 2 tbsp
Cayenne pepper, 1/2 tsp
Wasabi powder, 1/2 tsp
Ginger powder, 1 tsp
Lime juice, 3 tbsp
Rice vinegar, 1/2 cup

Directions:

1. Combine all ingredients except the turkey.
2. Place the turkey in a large, sealable bag.
3. Pour spices mixture into bag with turkey.
4. Massage turkey in the bag so that it is well covered with sauce. Refrigerate for 1-2 hours to allow to marinate.
5. Place 4-5 turkey cubes on metal or bamboo skewers.
6. Grill or broil 10-15 minutes, turning over once.
7. Serve hot and enjoy!