

CopyCat Bennigan's Bamboo Chicken and Shrimp Skewers

Ingredients

3 Chicken Skewers

3 Shrimp Skewers

Marinade:

1/2 cup fresh Jalapeños

1/2 cup Garlic

1/2 cup fresh minced Ginger

1/2 cup freshly squeezed Lemon Juice

2 1/2 cups Soy Sauce

1 1/4 cups Sesame Oil

1 1/2 cups Brown Sugar

Peanut Sauce:

2/3 cup Crunchy Peanut Butter

1 1/2 cups unsweetened Coconut Milk

1/4 cup Lemon Juice

2 tablespoons Soy Sauce

2 tablespoons Brown Sugar

1 teaspoon grated fresh Ginger

4 cloves minced Garlic

1/2 teaspoon Cayenne Pepper

1/4 cup Chicken Stock

1/4 cup Heavy Cream

1 cup Lo Mein Noodles

Directions

Combine all the ingredients for the marinade in a bowl and blend.

Place the skewers in a long shallow dish.

Pour the marinade over the skewers and refrigerate 2 – 4 hours.

Remove the skewers from the marinade and place onto a well-oiled section of the grill or large sauté pan.

Cook the chicken and shrimp for 3 – 4 minutes, until done.

In a saucepan over medium heat, combine peanut butter, coconut milk, lemon juice, soy sauce, brown sugar, ginger, garlic, and cayenne. Cook for about 5 minutes until consistency of heavy cream, stirring frequently.

Transfer to a blender and pulse briefly 3 – 4 times.

Add the chicken stock and heavy cream. Blend for 1 minute, or until it is smooth and creamy.

Toss the cooked lo mein noodles with 1/2 cup peanut sauce.

Reserve remainder for dipping.

Place the skewers on top of noodles and serve.