



peanut thai chicken;

1. (pee-nuht tye chee-kehn)
noun. Shredded chicken in a
savory thai peanut sauce, perfect
served over rice or rice noodles.

2. Produces 4 Servings.

3. Preparation 8 hours 20 mins.

4. Oven temperature set to --.

Ingredients;

1½ lb. chicken breast
¾ c. natural peanut butter
3 Tbsp. soy sauce
2 Tbsp. rice vinegar
½ tsp. red pepper flakes
fresh cilantro, chopped

1 c. canned coconut milk
4 cloves garlic, minced
3 Tbsp. honey
2 Tbsp. lime juice
¼ c. peanuts, chopped

Instructions;

1. Arrange the chicken breasts in the bottom of a large slow cooker.
2. In a medium bowl, add the coconut milk, peanut butter, garlic, soy sauce, honey, rice vinegar, lime juice, and red pepper flakes. Whisk to combine, then pour over the chicken.
3. Cover and cook 6-8 hours (low) or 3-4 hours (high). Reduce slow cooker to warm.
5. Remove chicken from the slow cooker, cut into chunks, and shred. Return shredded chicken to the slow cooker and toss to absorb the sauce.
6. Serve over bowls of rice, or rice noodles, and top with peanuts and fresh cilantro as desired.