

# EASY PEANUT BUTTER CHICKEN

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COOK TIME: 30mins

SERVES: 4

CALORIES: 512 kcal (PER SERVING)

## INGREDIENTS

2 chicken breasts  
250 ml (1 cup) unsweetened coconut milk  
100 g (1/4 cup + 2 tbsp) natural peanut butter  
2 tbsp soy sauce  
1 tbsp fish sauce  
2 tbsp Thai red curry paste  
1/2 tsp turmeric  
1 tbsp sesame oil  
1 tsp honey  
juice from 1/2 lime  
3 tbsp peanut oil  
120 ml (1/2 cup) unsalted chicken stock  
4 garlic cloves, minced  
1 tbsp grated ginger  
1 tsp each: ground cumin, ground coriander,  
crushed red pepper flakes

\*FOR SERVING

toasted cashew nuts, or peanuts  
fresh cilantro  
jasmine rice, or naan  
chopped scallions

## DIRECTIONS

In a large bowl, combine coconut milk, peanut butter, soy sauce, fish sauce, red curry paste, turmeric, sesame oil, honey and lime juice. Add chicken breasts to the mixture, coating both sides. Set aside. In the meantime, mince the garlic and grate the ginger.

Cook the rice, if using.

Heat the oil in a skillet, add chicken breasts. Cook the chicken over medium heat, for 4-5 minutes per side or until fully cooked and browned on both sides. Remove from skillet and place on a plate. Cover with foil.

Add garlic, ginger, cumin, chili flakes and coriander to the same skillet. Sauté over low heat, for 2 minutes or until soft. Add peanut sauce and bring to a boil. Add chicken stock, simmer for 5 minutes or until slightly thickened. Add more chicken stock if the sauce is too thick.

Place the chicken back into the skillet. Allow to simmer until the chicken is heated through, 2-3 minutes.

Serve with rice or naan. Top with cashews, scallions, fresh cilantro and some extra crushed chili flakes. Enjoy!

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