

## **STIR-FRIED CHICKEN AND CABBAGE IN SPICY ALMOND SAUCE**

*(modified from The Perfect Pantry)*

3 Tbsp smooth peanut butter  
3 Tbsp coconut aminos (or soy sauce)  
1 Tbsp agave nectar  
1 tsp rice vinegar  
1 tsp Sriracha sauce, or more to taste  
1 tablespoon coconut oil  
1 lb ground chicken  
1 shallot, thinly sliced  
12 oz shredded cabbage  
1/4 cup slivered almonds, lightly toasted  
salt and pepper to taste

In a glass measuring cup or small bowl, beat together the almond butter, coconut aminos, agave, rice vinegar and Sriracha until the mixture is smooth. If too thick, loosen it a bit with water. In a large skillet or wok, heat the coconut oil (or another fat of your choice), then saute the shallots until translucent, add the ground chicken and cook until golden. Season lightly with salt and pepper.

Pour in the almond butter mixture, and stir to combine with the meat. Add the shredded cabbage and slivered almonds, and cook for 30 seconds or until the cabbage wilts slightly, but does not soften completely.

Serve with additional Sriracha sauce..