

### **THAI CHICKEN WITH PEANUT SAUCE**

(adapted from [Well-Plated blog](#))

for the sauce:

- 1/3 cup creamy peanut butter
- 1/4 cup tablespoons water (or more if needed)
- 2 tablespoons honey
- 3 tablespoons soy sauce
- 2 tablespoons Thai red curry paste
- 2 tablespoons rice vinegar
- 1 tablespoon minced fresh ginger
- 1 teaspoon red pepper flakes

for the stir-fry:

- 2 tablespoons extra virgin olive oil
- 1/2 tsp salt
- 1 medium shallot, thinly sliced
- 3 boneless, skinless chicken breasts, cut into ½-inch pieces
- 1 medium size head of broccoli, florets only, chopped
- ½ cup dry-roasted, unsalted peanuts
- fresh cilantro leaves, amount to taste

In a medium bowl, whisk together the sauce ingredients until smooth: the peanut butter, water, honey, soy sauce, red curry paste, vinegar, ginger, and red pepper flakes. Set aside.

Make the stir-fry: In a deep, large nonstick skillet or wok, heat 1 tablespoon of the oil over medium-high heat. Once the oil is hot but not yet smoking, add the shallot and cook until fragrant and beginning to soften, about 3 minutes. Add the chicken and salt, and sauté, stirring occasionally, until fully cooked through, about 4 minutes. Transfer everything to a plate.

Add the remaining 1 tablespoon oil, then the mixed vegetables. Sauté until the vegetables are crisp-tender. You can close the pan with a lid and reduce the heat for a couple of minutes to promote even cooking by steaming, then remove the lid, increase the heat until they are done to your liking.

Return the chicken and shallot to the skillet. Add the peanut sauce. Toss to coat evenly, and cook until heated through, about 2 minutes. Stir in the peanuts and cilantro. Taste and add additional soy sauce or red pepper flakes, adjust salt if needed.