

Thai Peanut Chicken

Serves: 4

- 3 tablespoons creamy peanut butter
- 1 teaspoon lime zest
- 2 tablespoons fresh lime juice
- 4 tablespoons olive oil, divided
- 2 tablespoons soy sauce
- 1 tablespoon fish sauce
- 1 clove garlic, grated
- 2 teaspoons ground ginger
- ½ teaspoon crushed red pepper
- 4 boneless skinless chicken breasts
- ½ English cucumber, thinly sliced
- Garnish: lime zest, lime wedges, crushed red pepper



1. In a medium bowl, whisk together peanut butter, lime zest and juice, 2 tablespoons oil, soy sauce, fish sauce, garlic, ginger, and red pepper until smooth.
2. Place chicken between sheets of plastic wrap. Using the flat side of a meat mallet or a rolling pin, pound to 1/4 -inch thickness. Brush chicken with 2 tablespoons peanut sauce.
3. Heat a cast-iron skillet over medium heat. Brush skillet with 1 tablespoon oil. Add half of chicken; cook for 4 to 5 minutes. Repeat with remaining 1 tablespoon oil and remaining chicken. Serve with remaining peanut sauce and cucumber. Garnish with lime zest, lime wedges, and crushed red pepper, if desired.