



## Peanut Butter Chicken

Tender diced chicken thighs cooked in a peanut butter sauce, served with steamed rice and sautéed Asian greens. A satisfying dish full of flavour, with a zesty lime finish.



30 minutes



2 servings



Chicken

## FROM YOUR BOX

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BASMATI RICE	150g
KAI LAN	1 bunch
DICED CHICKEN THIGHS	300g
LIME	1
PEANUT BUTTER	1 packet

## FROM YOUR PANTRY

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oil for cooking, pepper, soy sauce (or tamari)

## NOTES

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Use kai lan to taste. Rinse thoroughly to remove any excess sand. You can add spring onions or broccolini to the greens for more variety.

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## 1. COOK THE RICE

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Place **rice** in a saucepan, cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

## 2. SAUTÉ THE VEGETABLES

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Trim and slice **kai lan** (see notes). Heat a large frypan over high heat with **oil**. Cook for 2–3 minutes until tender. Remove to a plate and set aside.

**TIP** *Add crushed garlic or sliced ginger to the pan for extra fragrance.*

## 3. COOK THE CHICKEN

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Toss **chicken** with **1/2 lime zest** and **1/2 tbsp soy sauce**. Heat **oil** in the same pan over medium-high heat. Add chicken and cook for 6–8 minutes until browned and cooked through. Reduce heat to low. Stir in **peanut butter** and **1/2 lime juice** (wedge remaining). Add **1–2 tbsp water** and cook, stirring, until chicken is evenly coated. Season to taste with **soy sauce and pepper**.

**TIP** *For a saucier finish, add a few tablespoons of coconut milk. A pinch of dried chilli flakes adds gentle heat. You can use fish sauce instead of soy sauce for a difference in flavour.*

## 4. FINISH AND SERVE

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Serve **chicken** and **kai lan** over **rice**. Garnish with **lime wedges**.

**TIP** *Top with crushed peanuts, sesame seeds or a drizzle of chilli oil if you have them.*

**This recipe has simplified instructions to help lower your meal cost.**