



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

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

FROM YOUR PANTRY

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

NOTES

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.

1. COOK THE RICE

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

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

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

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.