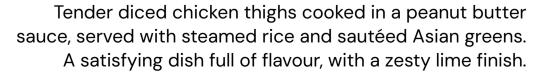
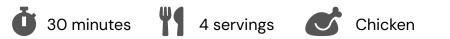






# **Peanut Butter Chicken**





#### FROM YOUR BOX

BASMATI RICE	300g
KAILAN	1 bunch
DICED CHICKEN THIGHS	600g
LIME	1
PEANUT BUTTER	2 packets

#### FROM YOUR PANTRY

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

#### NOTES

Rinse the kai lan 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 **600ml 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.



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

## **3. COOK THE CHICKEN**

Toss **chicken** with **lime** zest and **1 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 <u>1/2 lime juice</u> (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.



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.