



Chicken with Peanut Sauce

Ingredients: (2 servings)

- 1 cup carrots and broccoli, chopped in bite-size pieces
- 1 tsp cooking oil
- ½ lb chicken breast or thighs, cut into bite-size pieces
- 6 Tbsp Coconut Peanut Sauce
- 1 Tbsp roasted peanuts, ground

Cooking instructions:

1. Blanch broccoli and carrots in boiling water about 1 minute, drain, and arrange on a plate.
2. Heat oil in pan on med-high. Add chicken; stir until meat is almost cooked (about 2 minutes).
3. Add Coconut Peanut Sauce and simmer on low heat until the chicken is cooked through.
4. Serve chicken on top of blanched vegetables.
5. Sprinkle with roasted peanuts.