



Thai Chicken

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 5 mins

Description

This delicious Thai chicken recipe was created when we felt like having spicy Asianstyle food It uses bold ingredients such as peanut butter fresh ginger and sesame oil Serve over rice

Ingredients

- - 1 cup soy sauce - 8 cloves garlic
- minced - 2 tablespoons hot pepper sauce - 1 tablespoon minced fresh ginger root - 2 pounds skinless chicken thighs - 1 tablespoon sesame oil - 1 tablespoon brown sugar - 1 onion
- sliced - ½ cup water - 4 tablespoons crunchy peanut butter - 2 tablespoons green onions
- chopped

Instructions

1. Mix soy sauce
2. garlic
3. hot pepper sauce
4. and ginger together in a large bowl until well combined. Add chicken to the bowl
5. turn to coat evenly
6. then cover and marinate in the refrigerator for at least 1 hour. When ready to cook
7. remove chicken from the marinade and shake off excess. Reserve marinade in the bowl. Heat sesame oil in a Dutch oven over medium-high heat. Add brown sugar and stir until dissolved. Add onion and sauté for 5 minutes. Add chicken; cook and stir until evenly browned
8. about 5 minutes. Add water and reserved marinade and bring to a boil. Reduce the heat to low and simmer for 15 to 20 minutes. Add peanut butter
9. stir until well combined
10. and simmer for 10 more minutes. Transfer chicken to a serving platter
11. pour the sauce over top
12. and garnish with green onions. Note The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
13. ingredients
14. cooking method
15. etc.
16. the actual amount of the marinade consumed will vary.