



Spicy Asian Peanut Chicken over Brown Basmati

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| 4 Skinless/Boneless Chicken Breasts | 4 garlic cloves, minced |
| Salt/Pepper | 1 cup Spicy Asian Peanut Sauce |
| Extra Virgin Olive Oil | ½ cup coconut milk |
| 1 Red Pepper, cored, seeds removed, sliced thin | ½ cup salted peanuts |
| 4 Scallions, cut on the diagonal into ½ inch pieces | 6 cups cooked brown Basmati rice |

Cut chicken breasts into 1 inch cubes, season with salt & pepper & set aside. In a large frypan, heat a drizzle of olive oil over medium heat. Add red pepper and scallions. Cook for 5 minutes, stirring occasionally. Add garlic and cook for another minute.

Add chicken and cook for 5 minutes, stirring to cook chicken on all sides. Add Spicy Asian Peanut Sauce, coconut milk and peanuts, stirring to incorporate. Cook for 5 minutes.

Serve over Basmati rice.