

Chicken Breasts with spicy Peanut Sauce

Category: Chicken

Servings: 2

Rating: 10

Source: Bon Appeptit, Sept 1990

Description:

Ingredients:

chicken	2 boneless breast halves
soy sauce	2 tablespoon
vegetable oil	1 tablespoon
ginger	2 teaspoon minced fresh
chunky peanut butter	6 tablespoon (do not use freshly ground or old-fashioned style)
chicken broth	1/2 cup low-salt
brown sugar	1 tablespoon
soy sauce	1 tablespoon
ginger	1/2 tablespoon minced fresh
chili sauce	1 teaspoon
garlic	1 teaspoon
sub-recipe	Asian Noodle Salad
green onion	2, sliced

Instructions:

Pour soy sauce and oil over the chicken and sprinkle with ginger. Turn to coat and let stand for 20m. Preheat oven to 450¼. Roast chicken until just cooked through, about 20m. Combine peanut butter, broth, sugar, soy sauce, ginger, and chili paste in a heavy saucepan. Simmer sauce until smooth and slightly thickened, whisking frequently, about 2m. Arrange chicken on plates and mound noodle salad alongside. Spoon a small amount of sauce atop the salad. Sprinkle the salad and chicken with green onions.