

Chicken with Spicy Peanut Sauce

Recipe By *Faigy Grossman*



Cooking and Prep:  30
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Serves:  8

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Shabbat, Purim

Source: Family Table by

Mishpacha Magazine

Cuisines: Asian

Absolutely scrumptious! The best thing about this gourmet-tasting, Asian-

flavored dish is the ease with which it is prepared; a delight for the cook in the kitchen!

Ingredients (11)

Main ingredients

- generous 1/2 teaspoon chili powder
- 1 tablespoon vinegar
- 1/4 cup warm water
- 1 teaspoon lemon juice
- 1 pound (450 grams) frozen broccoli, thawed and drained
- 2 pounds (900 grams) chicken breasts, cut into medium-sized pieces (I cut each chicken breast half int

3 or 4 pieces)

- 1 and 1/2 tablespoons dark brown sugar
 - 1/4 cup Gefen Creamy Peanut Butter
 - 1 tablespoon toasted Gefen Sesame Oil
 - 1/4 cup Haddar Low Sodium Soy Sauce
 - 1/8 teaspoon cayenne pepper
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Start Cooking

Chicken with Spicy Peanut Sauce

1. Line a large-rimmed baking sheet with aluminum foil, then grease it with cooking spray.
2. In a large bowl, whisk together all ingredients, aside from the chicken and broccoli, until a smooth sauce is formed. Add chicken and broccoli to bowl and stir until all pieces are coated with sauce.
3. Transfer chicken and broccoli to prepared baking sheet, arranging chicken in a single layer so that it will cook through. Broil for 12 minutes.
4. Remove pan from oven and turn chicken pieces over. Return to oven and broil an additional 8-10 minutes, until chicken is cooked through and sauce is thickened and bubbly.

Credits

Photography: Lisa Monahan

Styling: Chanie Nayman