

Spicy Peanut Thai Chicken



6 boneless, skinless chicken thighs
1/3 c reduced fat peanut butter
Juice of 1 lime
1 T soy sauce
2 t freshly grated ginger
11.5 oz. sweet chili sauce
1/2 c Sambal Oelek ground chili paste

8 oz. can bamboo shoots
1/4 c cilantro, chopped
1/2 c green onions, sliced (whites and greens, divided)
1/2 c peanuts, chopped

In a medium bowl, mix together the peanut butter, lime juice, soy sauce, ginger, sweet chili sauce and sambal oelek. Whisk until combined.

Place chicken into the slow cooker and pour the sauce over the chicken. Next mix in the bamboo shoots and cilantro (reserving some for a garnish). Finally stir in the whites from the green onion.

Cook on low for 8 hours, or on high for 4 hours.

Serve over naan, in a pita pocket or over rice. Garnish with cilantro, greens from the green onion and chopped peanuts.