

Susan Mallery's *Thai Peanut Chicken*

Ingredients:

- 1 T. Vegetable oil
- 4 Chicken breasts, skinless and boneless, sliced thin
- 4 C Mixed vegetables (broccoli, snow peas, carrots, onions, baby corn, etc.)
- ½ C Peanuts, unsalted (salted will work if you can't find unsalted)
- 1 t Garlic, minced
- ½ C Soy sauce
- ½ C Chicken broth, hot
- 2 t Corn starch
- ½ t Cayenne pepper
- 2 T Peanut butter
- 4 C White rice, cooked

Instructions:

Heat oil in pan over medium high heat until hot but not smoking. Add chicken and sauté until just barely pink in the center. Add vegetables and stir constantly until they're crisp-tender, about two minutes. Add a little more oil if necessary. Add peanuts and garlic, continue cooking until fragrant, about 30 seconds. Add soy sauce. Stir together chicken broth and corn starch, then add to the stir fry along with pepper and peanut butter. Mix well as you continue cooking about one minute longer. Serve over rice.

