

# Peanut Chicken with Rice

- Prep Time: 15 minutes
- Cook Time: 15 minutes
- Total Time: 30 minutes
- Servings: 2



## Ingredients:

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- 1/2 cup Peanut Delight Creamy Peanut Butter
  - 1 lime, juiced and zested
  - 3 cloves garlic, minced, divided
  - 1 tablespoon Burman's Hot sauce
  - 3 tablespoons Friendly Farms 2% Milk
  - 1 tablespoon Berryhill Honey
  - 1 tablespoon soy sauce
  - 1/4 teaspoon Stonemill Ground Cinnamon
  - 1/2 teaspoon Stonemill Crushed Red Pepper
  - 1/2 cup hot water
  - 1 cup Earthly Grains Long Grain White Rice
  - 3 tablespoons Carlini Pure Olive Oil, divided
  - 2 Kirkwood Fresh Chicken Breasts, sliced into 1/2-inch strips
  - 1 head broccoli, cut into small florets
  - 1 large carrot, shredded
  - 1 red pepper, cut into 1/4-inch strips
  - 1 yellow pepper, cut into 1/4-inch strips
  - 1 red onion, sliced
  - 1/4 cup Season's Choice Sweet Peas
  - 1 cucumber, cut into 1/16-inch strips
  - 1/4 cup Southern Grove Dry Roasted Peanuts
  - 1 sprig cilantro
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## Directions:

1. In a small saucepan, whisk together peanut butter, lime juice, 1 clove minced garlic, hot sauce, milk, honey, soy sauce, cinnamon and crushed red pepper. Cook over medium heat until bubbling.
2. Slowly add water until desired consistency. Reserve.
3. Prepare rice according to package instructions.
4. In a large skillet over medium heat, heat 2 tablespoons oil. Add chicken and cook for 6 minutes.
5. Add remaining oil, 2 cloves garlic, broccoli, carrot, peppers and onion and sauté for 3 minutes.
6. Add peas and cook for 3 minutes.
7. Add peanut sauce to skillet with chicken and vegetables. Add cucumber and toss to coat. Serve over rice.
8. Sprinkle with peanuts and lime zest. Garnish with cilantro.



Recipe Courtesy of:  
ALDI Test Kitchen