

Foodnity Recipes

Crockpot Thai Peanut Chicken

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs chicken thighs, bone-in, skinless, cut into large chunks
- [ ] 1/2 cup natural peanut butter
- [ ] 1 cup full-fat coconut milk
- [ ] 2 tbsp Thai red curry paste
- [ ] 2 tbsp soy sauce (or tamari for gluten-free)
- [ ] 1 tbsp honey
- [ ] 2 garlic cloves, minced
- [ ] 1 tsp grated fresh ginger
- [ ] Juice of 1 lime
- [ ] 1 tbsp fish sauce (optional)
- [ ] Fresh cilantro, chopped for garnish

For the Finish

- [ ] 1 tsp toasted sesame oil
- [ ] Crushed peanuts for topping

Instructions

1. Place the chicken pieces in the bottom of the crockpot, spreading them evenly.
2. In a bowl, whisk together peanut butter, coconut milk, red curry paste, soy sauce, honey, garlic, ginger, and fish sauce until smooth.
3. Pour the sauce over the chicken, making sure each piece is coated.
4. Cover and cook on low for 6 hours, or on high for 3 hours, until the chicken is tender.
5. About 10 minutes before serving, stir in lime juice and sesame oil.
6. Serve hot, garnished with chopped cilantro, crushed peanuts, and a side of rice or noodles.

Nutrition per serving

470 kcal	30 g	14 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thin after cooking, remove the lid and let it simmer for 15 minutes.
- For extra crunch, toast peanuts in a dry pan before sprinkling.
- Feel free to add sliced bell peppers for color and sweetness.