

Foodnity Recipes

Easy Chinese Peanut Butter Chicken

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb boneless skinless chicken thighs, cut into bite-size pieces
- [ ] 2 tbsp vegetable oil
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp fresh ginger, grated
- [ ] 1/2 cup natural peanut butter
- [ ] 3 tbsp low-sodium soy sauce
- [ ] 2 tbsp rice vinegar
- [ ] 1 tbsp honey
- [ ] 1/2 cup chicken broth
- [ ] 1 tsp sesame oil
- [ ] 2 tsp cornstarch mixed with 2 tbsp water
- [ ] 1/4 cup roasted peanuts, chopped
- [ ] 2 green onions, sliced

Instructions

1. Pat the chicken dry, then season lightly with salt and pepper.
2. Heat oil in a large skillet over medium-high heat; sear the chicken until golden, about 4-5 minutes.
3. Add garlic and ginger; stir for 30 seconds until fragrant.
4. In a bowl whisk together peanut butter, soy sauce, vinegar, honey, broth, and sesame oil; pour over the chicken.
5. Bring to a gentle simmer, stir in the cornstarch slurry, and cook until sauce thickens, about 2-3 minutes.
6. Remove from heat, sprinkle toasted peanuts and green onions; serve immediately.

Nutrition per serving

420 kcal	31 g	18 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce becomes too thick, add a splash more broth.
- Adjust sweetness with extra honey or a touch of brown sugar.
- For a richer flavor, finish with a drizzle of toasted sesame oil.