

SPICY PEANUT CHICKEN

UTENSILS:

Large Skillet

INGREDIENTS:

4 Boneless/Skinless Breasts

2 tsp Ground Cumin

5-6 stems green onion, finely chopped

4 TBS Peanut Butter

2 cloves garlic, crushed

1 tsp Ground Cinnamon

2 tsp Peanut Oil

1 Can of diced tomatoes

1 TBS lemon Juice

1 Fresh Jalapeno, cut in half and seeded

1 Cup Dry Roasted Peanuts

DIRECTIONS:

Combine Cumin and Cinnamon. Rub into both sides of chicken breasts. Heat 2-3 tsp of peanut oil in skillet over Medium heat. Add chicken and green onions; cover, whistle open. While the chicken browns, combine all other ingredients together. When the whistle sounds, flip the chicken and pour peanut butter mixture over the top of the chicken. Re-cover, whistle closed; cook on low heat for 10-15 minutes more or until done. Serve and enjoy!

