

Thai Peanut Chicken Tacos



- **Ingredients**

Tacos

2 pounds boneless skinless chicken breasts or thighs chopped into bite size pieces
1/2 cup crunchy peanut butter
8-10 taco size flour tortillas
1/4 cup crushed Peanut Shop Unsalted Peanuts
chopped cilantro to taste
Freshly squeezed lime juice to taste

Thai Chicken Marinade

1/3 cup reduced sodium soy sauce
1/3 cup packed brown sugar
2 tablespoons lime juice
2 tablespoons fish sauce
2 teaspoons freshly grated ginger or 3/4 ground ginger
4 teaspoons garlic cloves, minced or 1 teaspoon garlic powder
2-3 teaspoons Asian chili sauce
1 tablespoon dried basil
1/2 teaspoon each black pepper, ground coriander, turmeric powder
2 teaspoons cornstarch

Pineapple Slaw

2 cups chopped fresh pineapple
3 cups packaged broccoli slaw
1/2 red bell pepper thinly sliced
1/3 cup chopped green onions
1/4 cup loosely packed cilantro chopped
1 tablespoon rice vinegar
1 tablespoon lime juice

- 30 minutes
- 8 - Serving Size: 1 taco
- Easy

Directions

In a large bowl or freezer bag, whisk the Thai Peanut Chicken marinade ingredients together. Add chicken and marinate at room temperature for 30 minutes. Meanwhile, chop ingredient for Pineapple Slaw, add to a large bowl and toss to combine. Cover and refrigerate until ready to use. When ready to cook, heat 1 tablespoon olive oil/coconut oil in a large nonstick skillet over medium heat until hot and rippling. Add chicken and marinade and cook until completely cooked through and sauce thickens slightly. Remove from heat and stir in crunchy peanut butter until well combined. To serve, spoon chicken into desired amount of tortillas and top with Pineapple Slaw, chopped peanuts and additional cilantro, lime juice and Asian chili sauce to taste.