



Our Newlywed KITCHEN

A Favorite of: _____

Thai Chicken

*Jasmine Rice &
Sugar Snap Peas*

Serves: 4

Prep Time: 30 minutes

Chicken: 10-12 minutes
(2 batches)

Rice: 15 minutes

Sugar snap peas: 6 minutes

Ingredients:

3 boneless/skinless
chicken breasts

3 teaspoons sesame oil

1 15-ounce can coconut milk

6 tablespoons peanut butter

4 tablespoons soy sauce

4 teaspoons red curry paste

1 red bell pepper

3 scallions

1 cup Jasmine rice

1 pound sugar snap peas

Cilantro

Cooking Step by Step

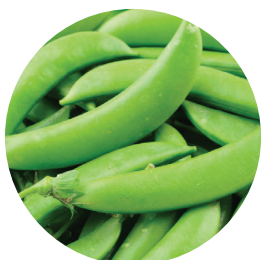
*Follow this order so your recipes are
completed at the same time.*

Rice steps 1-3.

Chicken steps 1-7.

Snap peas steps 1-4.

Chicken steps 8-9.



Directions:

Jasmine Rice (Mahatma)

1. In a medium pot add 1 1/2 cups of water and bring to a boil. **2.** Stir in 1 cup of rice. (Optional: Add 1 tablespoon of butter and 1 teaspoon of salt)
- 3.** Cover with lid and reduce heat to low. Simmer for 15 minutes or until all water is absorbed.

Thai Chicken

- 1.** Cut 3 chicken breasts on the diagonal in small even strips. **2.** Bring skillet to medium heat as you add 2 teaspoons of sesame oil (just enough to coat the bottom of pan). **3.** Place chicken in the pan (do not overcrowd; cook two batches if needed). Sear until lightly brown, about 3 minutes. **4.** While chicken is cooking, chop peppers and scallions, discarding pepper seeds and stems and scallion root bulb. **5.** Turn chicken and cook approximately 3 minutes; transfer to plate to avoid overcooking. **6.** In same skillet, sauté the peppers and scallions for 3 minutes. **7.** In a bowl, whisk peanut butter, soy sauce, coconut milk, and red curry paste until smooth; pour over vegetables when they are tender. **8.** Stir in chicken pieces; cook 2 to 3 minutes or until the sauce begins to bubble and turns dark caramel in color. **9.** Spoon over plated rice. Garnish with cilantro.

Sugar Snap Peas

- 1.** Rinse. **2.** Pull stem and string from peas. **3.** In pan, heat 1 teaspoon sesame oil on medium-high, add snap peas; salt and pepper to taste. **4.** Stir occasionally for 3-5 minutes until peas are crisp yet tender.

***Pairing:** The peppers add a bright splash of color to the peanut sauce atop the fragrant Jasmine rice. The fresh cilantro adds aroma, and the sesame oil's subtle, nutty flavor is heightened by the heat from the red curry paste.*