



# Spicy Peanut Chicken

[www.afewshortcuts.com](http://www.afewshortcuts.com)

- 1 ½ lb Boneless Chicken, cut into bite sized pieces
- 3 TBSP Vegetable oil
- 1 Bell Pepper diced into ½ inch pieces
- Salt & Pepper
- 1 TBSP Ginger
- 4 cloves of Garlic, minced
- ¼ cup creamy peanut butter
- ¼ cup soy sauce
- ½ cup chicken stock
- 1 TBSP Chili Powder (+/-)
- 1 cup unsalted dry roast peanuts
- Water chestnuts or scallions, chopped (optional)

Heat a tablespoon of vegetable oil over high heat in a large skillet. Add the chicken and stir fry for 2-3 minutes, then add the bell pepper and stir fry for 2 minutes more.

Remove the chicken and pepper to a plate and add 2 Tablespoons more oil to the pan. Add Ginger and Garlic and stir fry for 15 seconds, then add in the peanut butter, soy sauce, chicken stock, chili powder and stir to combine into a sauce.

Add the water chestnuts and scallions if you desire and toss for 1 minute, then add the chicken and peppers back to the pan with the peanuts and turn to coat in the sauce.

Serve over the rice.

Makes 4 servings