

Satay-ed Chicken Skillet

This dish has a few more ingredients than usual, but it's definitely worth it!

Course Main Dish
Cuisine American

Servings 6-8 PEOPLE **Prep Time** 15 MINUTES **Cook Time** 20 MINUTES

Ingredients

- 2 1/2 lb Boneless/Skinless Chicken Breasts or Thighs (thawed & cut into small pieces)
- 1 cup Chicken Broth
- 1/4 cup Flour
- 1/4 cup Peanut Butter
- 1/4 cup Soy Sauce
- 3/4 tsp Onion Powder
- 1/4 tsp Cayenne Pepper
- 1 tsp Pepper
- 1/2 tsp Salt
- 2 tbsp Butter
- 2 cloves garlic (minced)
- 2 x 12 oz Bags of Broccoli Slaw
- 1/2 cup Dry Roasted Peanuts

Instructions

1. Mix together the chicken broth, flour, peanut butter, soy sauce, 1/2 tsp black pepper, onion powder, and cayenne pepper. Set aside for now.

2. Sprinkle the chicken with salt and the remaining black pepper. Melt 1 tbsp butter in a large skillet over high heat. Add in the chicken and garlic- cook for 4 to 5 minutes stirring occasionally.

3. Remove chicken. Add remaining tbsp of butter and broccoli slaw to skillet. Cook and stir for 3 to 5 minutes.

4. Now add in the satay mixture and chicken- toss all ingredients together and let simmer until the chicken is fully cooked (another few minutes).

5. Serve over a bed of rice, and top each serving with peanuts!

6. Enjoy!

