



Chicken with Sriracha Peanut Cream Sauce

With Lime, Basil and Sautéed Brussel Sprouts and Peppers

(CAN SERVE OVER WHITE RICE IF PREFERRED)

Camine Pappas / Serves 4 / October 2018

INGREDIENTS:

8-10 chicken breast fingers (about 1 pound)
16 small Brussel sprouts trimmed and halved (Broccoli or zucchini would also work well.)
1 small yellow pepper cut into strips
¼ C red onion cut in strips
¼ C heavy cream or ½ n ½
1 heaping T creamy peanut butter
2 t Sriracha (to taste)
½ t fresh lime juice
1 t rice wine vinegar
Zest from one lime
4 to 5 basil leaves torn with one top intact for garnish
2 T good olive oil
Generously salt and pepper to taste
3 t chopped salted peanuts



METHOD:

Prepare the sauce by combining cream, peanut butter, Sriracha, lime juice, vinegar, and a dash of salt and pepper. Set aside. When ready to serve heat in a microwave for about 45 seconds. Stir to incorporate before drizzling on food.*

In a large saucepan heated to high add the oil and the Brussel sprouts and the onion. Cook until some caramelization occurs on the sprouts, about 3-4 minutes. Lower heat slightly and add the chicken. Season with salt and pepper and cook, turning all with spatula, until the chicken is done, about 10 minutes. At the end, place the torn basil leaves on the top of the chicken and cover to let steam, about a minute or so.

To plate spread the vegetables on a plate, arrange chicken on top, drizzle generously with the Sriracha peanut cream sauce, top with the lime zest, and the peanuts. Place a sprig of fresh basil on top. SERVE.

**NOTE: You can also pour it over the chicken when it is cooked and heat it that way, but I like keeping the creamy consistency separate from the oil and juices of the chicken. I think it is prettier if you just heat and drizzle!*

©Recipe and Photo Copyright Camine Pappas, 2018. All rights