

Cilantro Chicken with Peanuts

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(One of my husband's all-time favorites!)

INGREDIENTS:

1 t oil
8 ounces boneless skinless chicken breasts halves cut into 1 inch cubes
2 t soy sauce
1 t rice wine vinegar
½ t toasted sesame oil
¾ C fresh cilantro leaves
Dash red pepper flakes
2 C finely shredded Chinese cabbage
2 T dry roasted peanuts, rough chopped

DIRECTIONS:

Heat oil in a large sauté pan. Cook chicken pieces until no longer pink, about 5 minutes. Put in a bowl and add the rice wine vinegar, soy sauce, sesame oil, and red pepper flakes. Toss well. Serve over the shredded cabbage and garnish with the cilantro and peanuts.