EASY THAI CHICKEN

yield: **8 SERVINGS**   *prep time:* **10 MINUTES**   *cook time:* **30 MINUTES**   *total time:* **40 MINUTES**

So sticky, so tender, so moist and just packed with so much flavor. And it's an easy peasy weeknight meal, made in 30 min or less!

INGREDIENTS:

• 2 tablespoons unsalted butter

• 8 bone-in, skin-on chicken thighs

• 1/4 cup peanuts, chopped

• 2 tablespoons chopped fresh cilantro leaves

FOR THE SAUCE

• 1/2 cup sweet chili sauce

• 2 tablespoons reduced sodium soy sauce

• 2 cloves garlic, minced

• 1 tablespoon fish sauce

• 1 tablespoon freshly grated ginger

• Juice of 1 lime

• 1 teaspoon Sriracha, or more, to taste

DIRECTIONS:

1. Preheat oven to 400 degrees F.

2. To make the sauce, whisk together chili sauce, soy sauce, garlic, fish sauce, ginger, lime juice and Sriracha in a small bowl; set aside.

3. Melt butter in a large oven-proof skillet over medium high heat. Add chicken, skin-side down, and sear both sides until golden brown, about 2-3 minutes per side. Stir in chili sauce mixture.

4. Place into oven and roast until completely cooked through, reaching an internal temperature of 165 degrees F, about 25-30 minutes. Then broil for 2-3 minutes, or until caramelized and slightly charred.

5. Serve immediately, garnished with peanuts and cilantro, if desired.

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