

Chicken Stir-Fry with Peanut Sauce

#recipe #food/cooking #food/dinner #food/Chinese #people/Cooking Light#
#need to make# #2019/January# #needs nutrition info#

Chicken Stir-Fry with Peanut Sauce

Ingredients

2 teaspoons dark sesame oil, divided

Note: typically need more than this.

1 pound chicken cutlets, trimmed

2 cups broccoli florets

1 large red bell pepper, sliced

1/4 cup light coconut milk

2 tablespoons lower-sodium soy sauce

2 tablespoons creamy peanut butter

1 tablespoon Sriracha

2 teaspoons grated lime rind

1 tablespoon lime juice

1/4 teaspoon ground ginger

1/4 teaspoon ground cumin

1/4 cup unsalted cashews

Process

Heat a wok or large skillet over high heat. Add 1 teaspoon oil; swirl to coat. Add chicken; cook 1 minute on each side. Remove chicken from pan; cut into thin slices. Add broccoli and bell pepper to pan; stir-fry 4 minutes or until vegetables are lightly browned.

Reduce heat to medium-high. Combine remaining 1 teaspoon oil, coconut milk, and next 7 ingredients (through cumin) in a small bowl, stirring with a whisk. Add chicken and coconut milk mixture to pan; cook 30 seconds. Sprinkle evenly with cashews.