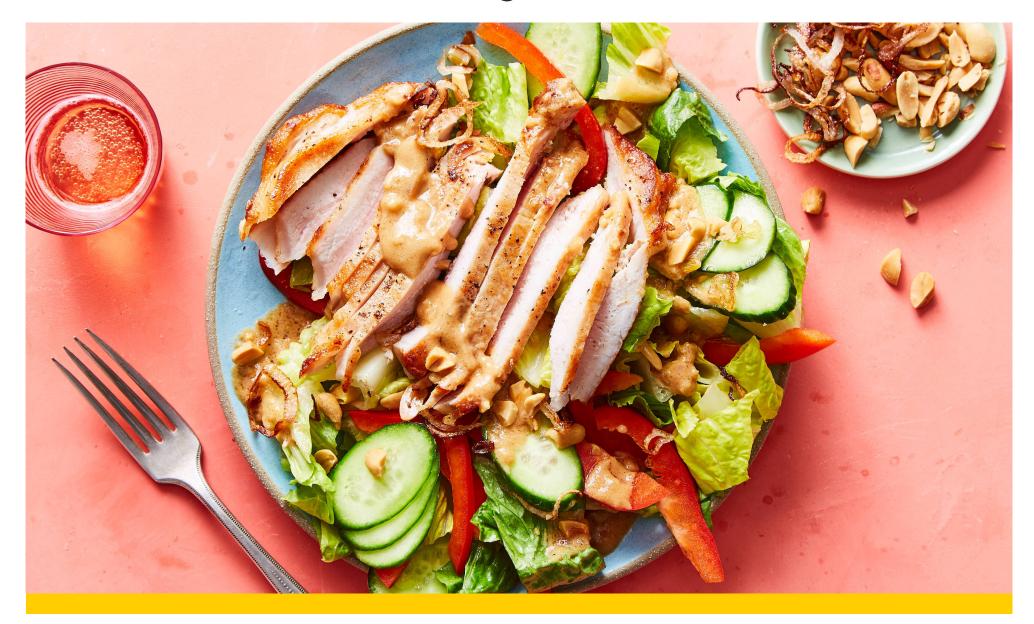
MARLEY SPOON



Pan-Seared Thai Chicken

with Peanut Sauce & Crunchy Salad





Super flavorful Thai-style peanut sauce that hits all the right notes-it is rich and creamy, slightly sweet and savory, and highly versatile. Here, it pairs perfectly with lean chicken breasts. We serve it alongside a refreshing romaine salad studded with crisp cucumbers and sweet bell peppers. A sprinkle of frizzled shallots and coarsely chopped peanuts on top adds a delightful crunch—and it's all made with one skillet!

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 1 oz fresh ginger
- 1 shallot
- 1 bell pepper
- 1 cucumber
- 1 romaine heart
- 1 oz salted peanuts ¹
- 1.15 oz peanut butter ¹
- ½ oz chili garlic sauce

What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

· medium skillet

Allergens

Peanuts (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 33g, Carbs 36g, Protein 51g



1. Prep chicken

Pat **chicken** dry, then rub with **oil** and season all over with **salt** and **pepper**. Set aside until step 5.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Thinly slice **shallot**, then finely chop 1 tablespoon. Halve **pepper**, discard stem and seeds, then cut into ¼-inch wide strips. Thinly slice **cucumber** (peel first, if desired). Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces; discard stem end. Coarsely chop **peanuts**.



3. Make peanut sauce

In a small bowl, whisk to combine **peanut** butter, chili garlic sauce (or less depending on heat preference), ½ cup water, 2 tablespoons vinegar, 1 tablespoon sugar, and ½ teaspoon salt until smooth.



4. Prep salad & shallots

In a medium bowl, whisk together 1 teaspoon vinegar and 1 tablespoon oil. Season to taste with salt and pepper. Without tossing, add romaine, cucumbers, and peppers.

Heat **¼ cup oil** in a medium skillet over medium-high until shimmering. Add **sliced shallots**; cook, stirring, until golden, 5-7 minutes. Use a slotted spoon to transfer to a paper-towel lined plate.



5. Sear chicken

Carefully pour **shallot oil** into a heatproof bowl.

Heat **1 tablespoon shallot oil** in same skillet over medium-high until shimmering. Add **chicken** and cook until browned and cooked through, 3-4 minutes per side. Transfer chicken to a plate and cover to keep warm. Return skillet to stovetop. Transfer to a plate.



6. Finish & serve

Heat **ginger** and **chopped shallots** in same skillet over medium; cook, stirring, until fragrant, about 1 minute. Add **peanut sauce** and cook, scraping up any browned bits, until slightly thickened, 2-3 minutes. Toss **salad** in bowl; transfer to plates. Add **chicken** to plates and drizzle all over with **sauce**, and sprinkle with **chopped peanuts** and **fried shallots**. Enjoy!