



Pan-Seared Thai Chicken

with Peanut Sauce & Crunchy Salad



20-30min



2 Servings

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 ⁵
- 1.15 oz peanut butter ⁵
- 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 (5). 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



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Prep chicken

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



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.



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**.



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.



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.



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!