

Slow Cooker Curry Peanut Chicken



PREP TIME : 10 MIN

COOK TIME : 02 H

SERVES : 5

Ingredients :

- ***8 pieces Chicken thighs, bone-in and skinless***
- ***1 jar (341 mL) VH[®] Mango Chicken***
- ***1/2 cup (125 mL) Chicken broth***
- ***2 Tbsp (30 mL) VH[®] Soy Sauce***
- ***1 Tbsp (15 mL) Creamy peanut butter***
- ***Juice from 1 lime***
- ***3/4 tsp (3.75 mL) Dried chilis***
- ***1 tsp (5 mL) Chopped fresh cilantro for garnish***

Directions :

- 1. Add chicken thighs, VH[®] Mango Chicken Sauce, chicken broth, soy sauce, peanut butter, lime juice and chilis to the slow cooker*.***
- 2. Cook on low heat for 4 hours, or medium/high heat for 2 hours. Serve on cooked basmati rice and garnish with chopped cilantro.***

****Sauce may split during the cooking process.***



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Tips: Try adding your favourite vegetables to this recipe.

The whole family will love this flavourful dish.