

THAI-RIFFIC SLOW COOKER CHICKEN

Thanks to Caitlin Spencer @ <http://caitlinspencer.com/search/label/recipe> for this one!

10-12 skinless chicken thighs – or 6 boneless chicken breasts – chopped up
(place in cooker)

(The original recipes calls for chicken thighs....I haven't used them yet – I've only done this with breasts).

Mix together:

1 jar Salsa

Juice from 2 limes (or 3 T lime juice)

1/2 cup peanut butter

2-3 Tablespoons soy sauce (I prefer mushroom soy for cooking)

4 teaspoons grated fresh ginger (or 4 cubes of that frozen ginger)

Mix sauce into chicken.

I also like to add some chopped frozen lemongrass (approx ¼ cup); and
2-3 lime leaves (remove before serving)

Cook on low for 6 hours. Serve over rice and sprinkle with peanuts (I prefer chopped green onions).

As a healthy alternative to rice – I eat mine over a bed of chopped cabbage (the bag of pre-made coleslaw mix).

Yum!

