



# PEANUT CHICKEN

The most-requested dish for our family celebrations!  
I hope you enjoy it, too. ~Janine

## INGREDIENTS

- 2 teaspoons cornstarch
- 1 tablespoon soy sauce
- 2 pinches crushed red pepper flakes
- 2 cloves garlic, minced
- 2 boneless, skinless chicken breasts, cut into bite-sized pieces
- 2 teaspoons vegetable oil
- 1 large green pepper, cut into thin strips
- 1/2 cup peanuts (or more!)
- 8 flour tortillas, warmed

## SAUCE

- 1 teaspoon cornstarch
- 2 tablespoons soy sauce
- 1 tablespoon sherry, white wine, or chicken broth
- 2 teaspoons sugar
- 2 teaspoons red wine vinegar

Mix the sauce ingredients and set aside.

Mix the cornstarch, soy sauce, dried chili flakes, and garlic in a medium bowl. Add the chicken pieces and stir to coat. Let marinate for up to a day or use right away.

Heat the oil until quite hot in a very large frying pan. Stir-fry the chicken for about 2 minutes. Add the green peppers and cook ~5 more minutes until the chicken is cooked through.

Add the sauce and peanuts. Cook until thickened.

Serve with warmed tortillas.

Serves 3 or 4.