

Thai Peanut Chicken - Grilled or Broiled with Creamy Sauce

Thai Peanut Chicken ???



OVEN
450°F

TIME
7 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the Peanut Sauce:

- ¾ cup creamy peanut butter
- 1 cup full-fat canned coconut milk
- 2 tbsp fresh lime juice
- 2 tbsp soy sauce or fish sauce
- 1½ tsp dark brown sugar
- 1 tsp ground ginger
- 1 tbsp minced garlic
- ¼ tsp crushed red pepper flakes (adjust to taste)

For the Chicken:

- 2 lbs boneless, skinless chicken thighs, cut into bite-sized chunks

Optional for Serving:

- Cooked white or brown rice
- Reserved peanut sauce (1 cup)
- Lime wedges
- Chopped peanuts
- Chopped green onions
- Fresh chopped cilantro

Instructions:

1 Make the Peanut Sauce:

2 Marinate the Chicken:

3 Cook the Chicken:

4 Rest & Serve:

Tips for Success:

Serving Suggestions:

Fluffy jasmine or brown rice

A side of steamed broccoli or snap peas

A cooling drink like blueberry lemonade

Sheet pan quesadillas for a fun global fusion spread

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Freezer: Freeze in meal prep containers with rice and sauce for up to 2 months.

Reheat: Gently reheat in a skillet or microwave, adding a splash of water to loosen the sauce.

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DIRECTIONS

1. **Make the Peanut Sauce:** In a medium bowl, whisk together peanut butter, coconut milk, lime juice, soy/fish sauce, brown sugar, ginger, garlic, and red pepper flakes until smooth and creamy. Reserve 1 cup of sauce for serving later.
2. **Marinate the Chicken:** Place the chicken pieces in a bowl or baking dish. Pour the remaining sauce over the chicken and toss to coat. Cover and refrigerate for at least 1 hour, or up to 8 hours for deeper flavor.
3. **Cook the Chicken:** Grill Method: Preheat grill to 375-450°F. Lightly oil the grates. Thread chicken onto soaked skewers and grill for 6-7 minutes per side, until golden and cooked through (internal temp 160°F).
4. **Broil :** Method: Preheat broiler and line a baking sheet with foil. Place chicken on a wire rack and broil for 6 minutes, flipping halfway, until browned and cooked through.
5. **Rest & Serve:** Let chicken rest for 5 minutes before serving. Serve over rice or noodles, drizzle with reserved peanut sauce, and garnish with lime wedges, peanuts, green onions, and cilantro.
6. **Tips for Success:** ? Soak skewers for 30 minutes before grilling to prevent burning.? Use chicken thighs for juicy, flavorful bites.? Thin the sauce with warm water if it thickens in the fridge.? Double the sauce if you love extra to drizzle on rice or veggies!
7. **Serving Suggestions:** Pair this dish with:
8. Fluffy jasmine or brown rice
9. A side of steamed broccoli or snap peas

10. A cooling drink like blueberry lemonade
11. Sheet pan quesadillas for a fun global fusion spread
12. Or serve leftovers in lettuce wraps for a light, refreshing twist!
13. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
14. Freezer: Freeze in meal prep containers with rice and sauce for up to 2 months.
15. Reheat: Gently reheat in a skillet or microwave, adding a splash of water to loosen the sauce.
16. More Recipes You'll Love: If bold, saucy chicken dishes are your thing, check these out:
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22. Final Thoughts: This Thai Peanut Chicken recipe is everything: creamy, spicy, and absolutely packed with flavor. Whether you grill it, broil it, or throw it in a skillet, it's a reliable way to impress your guests-or just treat yourself to a next-level weeknight meal.
23. Give it a try, and let me know your favorite way to serve it! ???

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/thai-peanut-chicken-grilled-or-broiled-with-creamy-sauce/>