

Thai Peanut Chicken - Tender, Juicy & Coated in Creamy Peanut Sauce

If you're looking for a recipe that brings big flavor with minimal effort, this



TIME
6 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Peanut Sauce & Marinade:

$\frac{1}{2}$ cup creamy peanut butter

1 cup full-fat unsweetened coconut milk (from a can, stirred well)

2 tbsp fresh lime juice (juice of about 1 lime)

2 tbsp soy sauce (or fish sauce for a funkier depth)

1 $\frac{1}{2}$ tsp packed brown sugar (dark preferred)

1 tsp ground ginger

1 tbsp minced garlic (about 3 cloves)

$\frac{1}{2}$ tsp crushed red pepper flakes (or more, 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 for dipping

Lime wedges

Chopped peanuts, green onions, and fresh cilantro for garnish

DIRECTIONS

1. Make the Peanut Sauce: In a medium bowl, whisk together:
2. Peanut butter
3. Coconut milk
4. Lime juice
5. Soy sauce
6. Brown sugar
7. Ginger
8. Garlic
9. Red pepper flakes
10. Mix until smooth and well-blended.
11. Reserve Some Sauce: Set aside 1 cup of the sauce in a separate bowl for serving later. Refrigerate until ready to use (let come to room temp before serving).
12. Marinate the Chicken: Place chicken pieces in a large bowl or baking dish. Pour the remaining peanut sauce over the chicken and toss to coat thoroughly. Cover and marinate for at least 1 hour in the fridge.
13. Cook the Chicken: If Broiling:
14. Preheat broiler to high.
15. Arrange chicken on skewers or a lined baking sheet.
16. Broil for 6 minutes, or until internal temp reaches 160°F.
17. If Grilling:
18. Preheat grill to medium-high.
19. Grill chicken skewers for 6-10 minutes, turning once, until cooked through.
20. Rest & Serve: Let chicken rest for 5 minutes after cooking. Serve hot with rice, drizzle with the reserved

sauce, and garnish with:

21. Lime wedges
22. Chopped peanuts
23. Green onions
24. Cilantro

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

Original recipe: <https://chefmaniac.com/thai-peanut-chicken-tender-juicy-coated-in-creamy-peanut-sauce/>