## Thai Peanut Chicken Bake - Serves 4-5

## Ingredients:

- 6 Bone-in chicken thighs
  - Or boneless chicken thighs
  - Or 4/5 chicken breasts
- ¼ cup Peanut butter
- 3 Garlic cloves
- 2 tbsp. Honey
- 2 tbsp. Rice vinegar
  - Or cider vinegar
- 2 tsp. Peanut oil
  - Or sesame oil
  - Or olive oil
- ¼ cup Low sodium soy sauce
- ¼ tsp. Hot sauce (optional amount)

## Directions

- 1. Preheat oven to 375F.
- 2. Blend all ingredients except the chicken thighs until smooth.
- 3. Place chicken thighs in an oil sprayed baking dish.
- 4. Pour sauce on top.
- 5. Bake covered for 35 min or until internal temperature reaches 74C/165F
- 6. Enjoy! ☺



Adapted from: Yummy Mummy Club

Prepared by: Christine Gemmell