

# SLOW COOKER PEANUT BUTTER CHICKEN

## Ingredients

1/3 cup soy sauce	1 cup peanut butter
1/4 cup unseasoned rice vinegar	Sliced scallions, optional
2 Tbsp honey	Sliced jalapenos, optional
2 Tbsp red curry paste	Crushed salted roasted peanuts, optional
2 lb skinless, boneless chicken thighs (about 8), halved crosswise	Steamed rice, for serving
2 tsp Diamond Crystal or 1 1/4 tsp. Morton kosher salt	Lime wedges, for serving

## Directions

1. Whisk together soy sauce, vinegar, honey, and curry paste in a slow cooker.
2. Pat chicken dry with paper towels; sprinkle all over with salt. Place in slow cooker and turn to coat.
3. Cover and cook chicken on low until tender, about 5 hours.
4. Using tongs, transfer chicken to a medium bowl. Whisk peanut butter into the sauce and drizzle over chicken.
5. Top with scallions, jalapenos, and peanuts, if desired.
6. Serve with rice and lime wedges.

Serves 6

Source: *Bon Appetit* magazine (June/July 2024)