

# Slow Cooker Thai Peanut Chicken



Thai Peanut Chicken made in the slow cooker features tender chicken stewed in a flavorful coconut milk and peanut sauce, served over rice or rice noodles!

<b>Course</b>	Main Course
<b>Cuisine</b>	Asian
<b>Prep Time</b>	10 minutes
<b>Cook Time</b>	5 hours
<b>Total Time</b>	5 hours 10 minutes
<b>Servings</b>	6 servings
<b>Calories</b>	448kcal
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## Equipment

- [6-quart or larger Slow Cooker](#)

## Ingredients

- 1 ½ pounds boneless skinless chicken breasts
- 1 cup canned coconut milk
- ¾ cup natural peanut butter crunchy or creamy
- 4 cloves garlic minced
- 3 tablespoons [honey](#)
- 3 tablespoons soy sauce
- 2 tablespoons lime juice
- 2 tablespoons rice wine vinegar
- ½ teaspoon [crushed red pepper flakes](#) more or less to taste
- ⅓ cup chopped peanuts for garnish
- Chopped fresh cilantro for garnish
- Rice, rice noodles, or lettuce leaves for serving

## Instructions

1. Arrange chicken breasts in the bottom of a large slow cooker. In a medium bowl, stir together coconut milk, peanut butter, garlic, honey, soy sauce, lime juice, rice wine vinegar, and red pepper flakes; mix until (mostly) smooth) Pour over chicken.
2. Cover and cook on LOW for 3 to 5 hours (or until chicken is cooked through and tender but not overcooked, depending on the strength of your slow cooker). Reduce slow cooker temperature to WARM. Remove chicken from slow cooker, cut into chunks, and shred. Return shredded chicken to slow cooker to allow it to absorb sauce and heat through.
3. Serve chicken and sauce over cooked white or brown rice, cooked rice noodles, or stuffed inside large lettuce leaves, as wraps. Garnish with chopped peanuts, fresh cilantro, and

additional red pepper flakes, if desired.

## Nutrition

Calories: 448kcal | Carbohydrates: 18g | Protein: 34g | Fat: 28g | Saturated Fat: 12g | Cholesterol: 72mg | Sodium: 788mg | Potassium: 755mg | Fiber: 2g | Sugar: 13g | Vitamin A: 35IU | Vitamin C: 4.5mg | Calcium: 31mg | Iron: 1.9mg

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