

Thai Chicken

2 tablespoons fresh ginger, minced
1 tablespoon minced garlic
1/2 cup smooth peanut butter, warm
1/4 cup Caramelised Balsamic vinegar
2 teaspoons red Thai curry paste
4 boneless, skinless chicken breasts
2-3 tablespoons canola oil
1/2 cup unsweetened coconut milk
3 tablespoons minced cilantro

Directions:

In a food processor combine the ginger, garlic peanut butter, **Caramelised Balsamic** vinegar, curry paste and 3 tablespoons of water and puree until smooth.

Tenderise the chicken breasts with a mallet, rolling pin or heavy pan.

Season the chicken with salt and pepper.

Set a wok over medium high heat and add oil.

When oil is hot add the chicken two breast at a time and cook until chicken is browned evenly and cooked through, repeat. Place chicken aside.

Reduce heat to low and add the coconut milk and 1/2 cup of the sauce to the wok and heat and combine.

Dish chicken and drizzle sauce over the top. Garnish with chopped cilantro and serve.

