

SPICY CARAMEL CHICKEN

This is a delicious sweet and spicy chicken recipe. It has been a family favorite for many years. Shared by Scott Reitan.

PREP: 10 minutes

COOK: 20 minutes

SERVINGS: 4-6

INGREDIENTS:

2 lb. boneless, skinless chicken thighs cut in about 1 inch chunks
½ C. sliced, seeded jalapeno peppers
½ C. sliced, seeded mild red chilies, or bell peppers
½ C. roasted peanuts
¼ C. chopped fresh cilantro leaves
4 C. cooked white rice
½ C. chopped green onions

SAUCE:

2 Tbsp. finely grated fresh ginger
4 cloves finely minced garlic
¾ C. light brown sugar
⅓ C. rice vinegar
⅓ C. fish sauce
1 tsp. soy sauce
2 tsp. hot sauce, or to taste

DIRECTIONS:

Make the sauce: combine all of the sauce ingredients in a medium bowl and whisk together.

Combine chicken and ¼ C. of sauce in separate bowl and let sit for at least 15 minutes.

Cook chicken in cast iron skillet until all liquid is gone and the chicken is thoroughly caramelized. It is important to get the sugar to caramelize, so be brave and keep cooking until it becomes darker.

Reduce heat to medium. Add peppers, onions, and peanuts. Cook 1 minute.

Add remaining sauce. Cook until sauce is thickened.

Add cilantro and mix.

Serve over rice and garnish with green onions.

