



**Kid Critics Approved Product:  
Once Again Organic Peanut Butter with Omega-3**



**Thai Peanut Chicken**

by Healthy Recipe Mom, Nicole

**PREHEAT:** 1 burner, medium-high heat

**PANS/EQUIPMENT:** Medium saucepan

**PREP TIME:** 20 minutes

**COOK TIME:** 20 minutes

**NUMBER OF SERVINGS:** 4 (or more depending on ages)

**2 cups chicken broth**

**6 Tablespoons soy sauce**

**6-10 garlic cloves, crushed**

**4 teaspoons hot pepper sauce (or less to taste)**

Combine in saucepan and bring to a boil, let cool. "It's good to let the sauce cool before adding the peanut butter, it will help make the sauce a little thicker." "You might want to reduce the amount of hot pepper if the kids do not like spicy food."

**5 heaping Tablespoons Once Again Organic Peanut Butter with Omega-3**

**6 teaspoons sesame seed oil**

Add to saucepan and whisk together.

**2 cups shredded cooked chicken**

**1 cup shredded carrots**

**1/4 cup green onions**

**1 cup chopped steamed broccoli, if desired**

Add to saucepan. Heat over low heat, until warm.

**Hot cooked brown rice or whole grain linguini (cook while preparing sauce)**

Serve sauce warm over rice or linguini

**OPTIONS:** Try Bragg Liquid Aminos for a lower sodium, wheat-free alternative to traditional soy sauce.

**FAMILY COMMENTS:** "The [Once Again] peanut butter...is delicious! My kids love it, too. I like the consistency, it doesn't dry out like other natural peanut butters. This is one of my husbands' favorite recipes. I like that I can sneak in some broccoli, since that is not always a favorite vegetable. Everything taste's better with a little peanut butter!"

**RECIPE SOURCE:** from Nicole's friend, Lisa Johnson

**6 GOD-MADE FOOD COLORS:** Tan, brown, red, orange, green, golden

**7 FOOD GROUPS:** Vegetables, poultry, legumes, whole grains, seeds, spices, essential fatty acids