

# THAI CHICKEN THIGHS

F EASY

Last Modified: 01/12/2016

PREP: 25 Min  
COOK: 5 Hrs  
SLOW COOKER

ASIAN

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Large	Chicken Thighs (Bone-In)	Trimmed
1/2	Cup	Salsa (Tostito's Chunky)	
1/4	Cup	Creamy Peanut Butter	
2	Tbsp	Lemon Juice	
2	Tbsp	Soy Sauce (Lee Kum Kee)	
1	Tbsp	Jalapeno Pepper (Seeded & De-Veined)	Minced
2	Tsp	Chili Garlic Sauce (Huy Fong)	
1	Clove	Garlic	Minced
1	Tsp	Fresh Ginger (Peeled)	Minced
3	Stalks	Green Onions (Greens & Whites)	Thin Sliced
3	Tbsp	White Sesame Seeds	Toasted
1	Cup	Basmati Rice	Uncooked

## PREPARATION

<b>FACTOID</b>	This recipe is incredibly easy & brings the spicy taste of Thailand to your table.
<b>TOOLS</b>	1) Small Mixing Bowl 2) Crock Pot 3) Small Non-Stick Frying Pan
<b>PREP</b>	<b>DISH</b> 1) Remove the seeds and veins from the Jalapeno Pepper, mince and set them aside. 2) Peel the Ginger, mince and set it aside. 3) Thinly slice the Green Onions and set them aside 4) Toast the Sesame Seeds in a small pan and set them aside.
<b>1</b>	Pat the Chicken pieces dry with paper towels and layer them in the crock pot.
<b>2</b>	In a small mixing bowl, thoroughly mix the Salsa, Peanut Butter, Lemon Juice, Soy Sauce, Jalapenos, Garlic Sauce, Garlic and Ginger together. Pour it evenly over the top of the Chicken.
<b>3</b>	Cover and cook on low heat for 5 to 6 hours and the Chicken is fall-apart tender.
<b>4</b>	Transfer the Chicken to a serving platter, Pour the Sauce over the top. Sprinkle with the Green Onions and Sesame Seeds.
<b>SERVE</b>	Serve while hot over cooked Basmati Rice.