

## GUASTELLO'S VILLAGE MARKET

# Easy Thai Chicken

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Serves 6-8

### Ingredients

2 tablespoons unsalted butter  
8 bone-in, skin-on chicken thighs  
1/4 cup peanuts, chopped  
2 tablespoons chopped fresh cilantro leaves  
For the sauce  
1/2 cup sweet chili sauce  
2 tablespoons reduced sodium soy sauce  
2 cloves garlic, minced  
1 tablespoon fish sauce  
1 tablespoon freshly grated ginger  
Juice of 1 lime  
1 teaspoon Sriracha, or more, to taste

Preheat oven to 400 degrees F.

To make the sauce, whisk together chili sauce, soy sauce, garlic, fish sauce, ginger, lime juice and Sriracha in a small bowl; set aside.

Melt butter in a large oven-proof skillet over medium high heat. Add chicken, skin-side down, and sear both sides until golden brown, about 2-3 minutes per side. Stir in chili sauce mixture.

Place into oven and roast until completely cooked through, reaching an internal temperature of 165 degrees F, about 25-30 minutes. Then broil for 2-3 minutes, or until caramelized and slightly charred. Serve immediately, garnished with peanuts and cilantro, if desired.

*Credit: damndelicious.net*