



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Spicy Chicken Stir-Fry with Peanuts –

2 tsp. peanut oil

2 boneless, skinless chicken breast halves (6-8 oz. each), thinly sliced crosswise

2 garlic cloves, thinly sliced

½ - 1 jalapeno chile, thinly sliced crosswise

8 oz. snow peas (about 3 cups), stem ends trimmed

Salt and pepper to taste

2 tbl. fresh lime juice

2 tbl. chopped roasted peanuts

½ cup of basil leaves, torn (optional)

1. In a medium nonstick skillet, heat oil over medium-high. Add chicken; cook until browned on one side, 2 – 3 minutes.

2. Add garlic, chile, snow peas and 4 tbl. of water; cook until chicken is opaque throughout, about 3 minutes. Season with salt and pepper; stir in the lime juice, peanuts and if using, basil.

Credit: Martha Stewart Living