

CROCKPOT THAI CHICKEN

- 2 to 3 lbs. skinless chicken drumsticks or thighs
- 1 large red bell pepper, seeded
- 1 large onion, coarsely chopped
- 1/2 cup chicken broth
- 1/4 cup soy sauce
- 1 Tbsp. ground cumin
- 3 large cloves garlic, minced
- 1/2 tsp. red chili pepper flakes
- 1 tsp. salt, fresh ground pepper to taste
- 2 Tbsp. corn starch
- 2/3 cup creamy peanut butter
- 1 Tbsp. soy sauce
- 1/4 cup lime juice
- 1/4 cup chopped fresh cilantro
- 3 green onions, chopped
- 1/2 cup chopped roasted peanuts

Place into the slowcooker with the bell pepper strips and onion. Mix the soy sauce and chicken broth in a measuring cup and pour over chicken. Add cumin, garlic, chili pepper flakes, salt and pepper. Stir well, cover and cook on high for 3 hours.

Whisk together the cornstarch, peanut butter, 1 Tbsp. soy sauce, and the lime juice. Add cup of the cooking juices from the crock. Mix carefully until smooth. Stir back into the crockpot to blend well, but without breaking up the meat.

Cover again, and cook for another 20 - 30 minutes until sauce is well thickened. Garnish with green onions, cilantro and peanuts. Serve with rice.

******You can also use 6 - 8 boneless chicken breasts cut into strips. If using this option cook on low for 4 - 4 1/2 hours. And then bump up the heat to high to cook the sauce.

****** I ran out of cumin and used chili powder to substitute and it was still really good. Also, you really need the green onions and peanuts to top it with - it's just a garnish but it adds a bit of crunch that makes the dish. I also omitted the cilantro, but that's mainly because I have an aversion due to a long ago Peruvian mission trip (anyone else share that same aversion?!)