



# Peanut Chicken and Vegetables

Servings: **8 servings**

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## Ingredients

2 tbs vegetable oil  
4 boneless, skinless chicken breasts, about 1 1/2 pounds  
salt/pepper  
16 oz thin spaghetti  
2 (16 oz) pkg coleslaw mix  
1 bunch green onions, sliced  
2 tbs water  
2 tbs dry-roasted peanuts, chopped  
Sauce:  
1 can coconut milk  
3/4 cup creamy peanut butter  
2 tbs rice vinegar  
1/2 tsp salt  
1/2 tsp red pepper flakes

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## Directions

In a small bowl, whisk together the sauce. Set aside.

In a large skillet, heat oil over medium-high heat. Season both sides of the chicken with salt and pepper. Add chicken to skillet; cook 4 minutes; turn, cook additional 4-5 minutes. Transfer to a plate, cover and keep warm.

Cook pasta in salted water until al dente, firm yet tender. Drain.

Meanwhile, place skillet over medium heat. Add 1 bag of coleslaw mix, scallions and water; cook, stirring frequently, 2 minutes. Add second bag; cook 2 minutes.

Slice chicken into thin strips. Stir in half the strips and sauce cook 2 minutes. Transfer to a large bowl.

Add spaghetti to chicken mixture; toss to mix well. Top with remaining chicken and chopped peanuts. For more heat, sprinkle with additional red pepper flakes.

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