



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 11



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Spicy Thai Chicken over Basmati Rice with Bell Peppers, Roasted Peanuts, Ginger & Lime.

PREPARATION

Roast Chicken

- 1 - Place chicken breasts in a shallow baking dish, skin side up. Sprinkle each breast with salt and pepper. Brush with melted butter.
- 2 - Roast 1 hour at 350 degrees.
- 3 - Allow to cool to room temperature.

Prepare Rice

- 1 - Cook basmati rice in rice cooker or on the stove as per instructions on packaging.

Prepare Dressing

- 1 - Puree next 7 ingredients in blender. With machine running, gradually add oil and blend until dressing is smooth. Season to taste with salt and pepper.

To Serve

- 1 - Shred roasted chicken and then combine with peppers in large bowl. Toss with enough dressing to coat. Arrange basmati rice, serve chicken mixture on top, sprinkle with peanuts, garnish with cucumber, and serve alongside remaining dressing.

INGREDIENTS

- 3 chicken breast halves, boned & skinned
- 1 tablespoon butter
- 2 cups basmati rice
- 4 large garlic cloves
- 1/4 cup soy sauce
- 1/3 cup fresh lime juice
- 2 tablespoons sugar
- 1 tablespoon smooth peanut butter
- 2 teaspoons chopped peeled fresh ginger
- 1 teaspoon hot chili paste
- 1/4 cup GC Farms' Chili Olive Oil
- 3 cups red & yellow bell pepper strips
- 1 medium cucumber, thinly sliced (for garnish)
- 1/3 cup coarsely roasted, salted peanuts

COOK'S NOTE:

This is a very flavorful, light recipe -- perfect for a warm spring evening or weekend lunch with friends.

Bon Apetit!
-George