

One Pot Easy Thai Chicken with Rice

written by The Recipe Exchange | February 4, 2017

Ingredients

6 bone-in, skinless chicken thighs
Salt and freshly ground pepper, to taste
1/2 cup sweet chili sauce
1 teaspoon Sriracha, or more, to taste
2 tablespoons reduced sodium soy sauce
1 tablespoon fish sauce
3 cloves garlic, minced
1 tablespoon fresh ginger, grated
2 tablespoons fresh lime juice
4 tablespoons vegetable oil
2 cups jasmine rice
4 cups chicken stock
1/4 cup peanuts, chopped
2 tablespoons fresh cilantro leaves, chopped
Red pepper flakes, to taste (optional)

Directions

Lightly season chicken with salt and pepper; Set aside.

Mix in a small bowl chili sauce, Sriracha, soy sauce, fish sauce, garlic, ginger, and lime juice; set aside.

Combine the chicken and marinade in a Ziploc bag. Marinate for 2-3 hours, or overnight. Reserve marinate.

Preheat oven to 350° F.

Heat 2 tablespoon of oil 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. Remove the chicken and set aside.

Wipe out the skillet with paper towel.

Heat 2 tablespoon of oil in the same skillet. Add the rice and cook, stirring constantly, for 2 -3 minutes. Add chicken broth and stir to combine. Bring to boil and simmer, uncovered, for 5 – 8 minutes, or until most of the liquid has evaporated and surface of rice is covered with steamy holes. Place the chicken on top, add 2-3 tablespoons of reserve marinate over each chicken thigh, and then place a lid on the skillet. If your skillet does not have lid you can use aluminum foil.

Bake covered for 30 minutes. Uncover and bake for 10 more minutes, or until the rice is tender and the chicken fully cooked. Remove from the oven.

Garnish with peanuts, cilantro, and red pepper flakes, if desired. Serve.