



Recipes

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Shredded Thai Peanut Chicken

Serves 12

Ingredients:

5 lbs. Chicken Breast (w/bones and skin)
16 oz. (2 medium) Yellow Onions quartered
2 bunches Cilantro Stems
12 oz. (1 1/2 cup) Thai Peanut Sauce
4 Tbsp. Sesame Seeds toasted

Directions:

1. In a pot, combine the chicken breasts, onion and cilantro stems and cover with water. Bring to a boil and simmer until the chicken is cooked through, about 15 minutes. Remove the cooked chicken to cool and reserve the stock for another use. When the chicken has cooled enough to handle it, remove and discard the skin and bones. Shred the meat into thin strips and place in a mixing bowl.

2. To the shredded chicken, add the peanut sauce and sesame seeds and mix to combine.