

## **David's Thai Chicken**

- 3 Boneless chicken breasts halves (use 4 breast halves if small)
- 1 Preparation of David's Thai Peanut Sauce (see recipe on this site)

Bake the 3 large or 4 small boneless chicken breasts in the oven. Season the chicken as you prefer. I use a light seasoning of salt and pepper. Bake the chicken at 400 degrees for 30 to 40 minutes. Take the chicken from the oven and let it cool a bit. I usually make the sauce while the chicken is cooling. Place the chicken on a cutting board and shred it by pulling it into pieces length wise using two forks or a fork and knife (alternatively slice it cross ways into thin strips. Place the chicken in the pan with the sauce and thoroughly mix the chicken into the sauce. Let the chicken and sauce simmer for 5-10 minutes.

Serve the chicken as is or over brown Basmati rice.