

# Peanut Chicken Napa Cabbage Cups

## Ingredients

- 4 (6-oz) boneless, skinless chicken breasts, pounded evenly to  $\frac{1}{2}$ -inch thick
- 1 tsp light brown sugar
- 1/4 cup warm water
- 1½ Tbsp fish sauce
- 1½ Tbsp soy sauce
- 1½ Tbsp fresh lime juice
- 1 tsp sambal oelek
- 1 clove garlic, grated
- 8 Tbsp natural creamy peanut butter
- 2 red bell peppers, very thinly sliced
- 1 small red onion, very thinly sliced
- 1/4 tsp kosher salt
- 1 small napa cabbage (2½ lbs), crunchy ends removed
- 1/3 cup roasted unsalted peanuts, chopped
- Olive oil (for baking sheet)
- Chili crisp (optional, for serving)

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## Instructions

1. **Preheat** broiler with oven rack 6 inches from heat source.
2. **Prepare baking sheet:** Brush with olive oil and place chicken breasts on top.
3. **Make the sauce:** In a medium bowl, whisk together:
  - 1 tsp brown sugar
  - 1/4 cup warm water
  - 1½ Tbsp each fish sauce, soy sauce, and lime juice
  - 1 tsp sambal oelek
  - 1 grated garlic clove
4. Transfer **3 Tbsp of this sauce** to a small bowl. Whisk in **8 Tbsp peanut butter** to make a thick mixture. Spread over the chicken.
5. **Broil** chicken until browned and cooked through, 6–8 minutes. Let rest 5 minutes before slicing.
6. **Make the salad:** To the remaining sauce in the first bowl, add:
  - Sliced red peppers
  - Red onion
  - 1/4 tsp kosher saltToss to coat and let sit until ready to serve.
7. **Assemble:** Fill napa cabbage leaves with sliced chicken and red pepper salad. Sprinkle with chopped peanuts and add chili crisp if desired.