

Peanut Chicken Napa Cabbage Cups

Ingredients

- 4 (6-oz) boneless, skinless chicken breasts, pounded evenly to ½-inch thick
 - 1 tsp light brown sugar
 - ¼ 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
 - ¼ tsp kosher salt
 - 1 small napa cabbage (2½ lbs), crunchy ends removed
 - ⅓ 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
 - ¼ 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
 - ¼ 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.