

Slow-Cooker Asian Peach Chicken

To Freeze/Slow Cook

- 1/4 cup honey
- 1/4 cup soy sauce
- 2 tablespoons butter, melted
- 2 tablespoons chili garlic sauce
- 20 oz boneless skinless chicken thighs (breast works too)
- 1 bag (12 oz) frozen sliced peaches

To Serve

- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 2 cups hot cooked white rice
- 1/2 cup sliced green onions
- 1/4 cup chopped fresh cilantro leaves
- 1/4 cup chopped roasted, salted cashews
- 1 lime, cut into wedges

Steps

- In labeled 1-gallon freezer bag, place honey, soy sauce, melted butter and chili garlic sauce; seal bag. Knead bag to mix well. Add chicken and frozen peaches; squeeze bag to thoroughly coat chicken and peaches in sauce. Lay flat, and freeze up to 3 months.
- Thaw 12 to 24 hours in refrigerator, until completely thawed.
- Pour contents of bag into 3 1/2- to 4-quart slow cooker. Cover and cook on Low heat setting 4 to 5 hours.
- In small bowl, beat cornstarch and cold water. Quickly stir into chicken mixture in slow cooker; cover. Increase heat to High heat setting; cook 5 to 10 minutes or until thickened.

- Divide rice among 4 bowls. Divide chicken mixture among bowls of rice. Top with remaining ingredients.

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