

# Slow Cooker Thai Chicken Thighs

Makes 4 – 6 Thighs

Amount	Size	Description
1	Large	Tomato - Diced
2	Large	Serrano Peppers – Diced
½	Cup	Chicken Stock
1 ¼	Cup	Light Coconut Milk
2	Tbl.	Fresh Ginger – Grated
4 - 6	Large	Chicken Thighs
2 - 3	Tbl.	Old Norse World Cuisine Spicy Maple Thai
½	Cup	Chopped Almonds for Topping
2	Tbl.	Chopped Cilantro for Topping
2	Cups	Uncooked Jasmine Rice

*Tip: Browning proteins prior to slower cooking methods. The following browning process will help increase the flavor of any protein that is cooked in an oven or slow cooker. By activating the juices and starting the cooking process, the flavor will be deeper and richer.*

1. Take an additional tablespoon of Spicy Maple Thai and mix it with a little extra-virgin olive oil.
2. Using a cooking brush, brush the chicken thighs on all surfaces.
3. Heat a skillet to medium-high heat and add a little oil.
4. Place the thighs in the skillet, starting with the presentation side first.
5. Allow the thighs to brown for a few minutes, then turn them to brown the other side.
6. Once all thighs are browned, continue with the recipe.
7. Add the tomato, peppers, chicken stock, coconut milk, ginger and Spicy Maple Thai to a slow cooker and mix well.
8. Add the chicken thighs and spoon the sauce over the chicken.
9. Set the slow cooker on low and cook for 8 hours. The chicken should be cooked through, and the sauce should be thickened.
10. If the sauce needs to be thickened more, move the juice to a saucepan and bring to a boil, adding a slurry slowly until the juice thickens to the desired consistency.

*Tip: Adding cornstarch for gravy: Many people add cornstarch directly to the gravy. This will create lumps and make the texture course. Mix the cornstarch with warm water and stir before adding it to the gravy. Cornstarch settles very quickly, so the goal is to have it suspended and not settled when it is added to another liquid.*

11. Serving suggestion: Place a serving of cooked Jasmine rice on a plate and place a chicken thigh on top. Press down slightly. Drizzle the sauce over the chicken and rice. Lightly place chopped almonds and cilantro over the dish.

