

Chicken Tenders with Peanut Sauce

¼ cup peanut butter
1 tablespoon sugar
1 tablespoon soy sauce
1 tablespoon apple cider vinegar
1 to 2 tablespoons water
½ teaspoon ground ginger
¼ teaspoon garlic powder
¼ teaspoon red pepper flakes
1 pound cooked chicken tenderloins
Lime wedges
Chopped fresh cilantro and chopped peanuts

Combine peanut butter, sugar, soy sauce, vinegar, water, ginger and red pepper flakes in a small bowl; stir to blend. Serve over chicken with lime; sprinkle with cilantro and peanuts.

Courtesy: Joella Morris