

## Thai Chicken Tenders

### Ingredients

2 tablespoons sesame oil	½ cup Creamy Peanut Butter
1 pound boneless, skinless chicken sliced into strips	1 teaspoon McCormick(r) cayenne pepper
2 teaspoons minced ginger	½ cup scallions, chopped
½ cup hoisin sauce	

### Instructions

Heat oil in large skillet and cook chicken until it is no longer pink, about 2-3 minutes. Reduce heat to low and add ginger, Hoisin sauce, Peter Pan peanut butter and McCormick cayenne pepper. Cook, stirring frequently, until sauce is bubbly and warm, 1-2 minutes. Remove from heat and sprinkle with scallions. Serve immediately.