

Low-Point Thai Chicken

Ingredients:

- 5 chicken legs, remove skins
- 1, 14.5 oz. can of diced tomatoes
- 1/2 cup peanut butter (I found that Peter Pan, Whipped Creamy has the least amount of fat and calories than other peanut butter)

Place chicken legs into a crock pot. Mix diced tomatoes and peanut butter together and pour over chicken. Cook on medium-high for 6 hours and serve over rice. How easy is that? :)

Total servings - 5

Serving size - 1

Points per serving - 4.3

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)