Grilled Chicken with Pineapple and Spicy Peanut Sauce

Marinade
juice of two limes
1/4 cup fish sauce
1 tablespoon soy sauce
1/3 cup natural oil

Spicy Peanut Sauce
1/3 cup peanut butter
1/3 cup rice wine vinegar
2 tablespoons soy sauce
2 tablespoons (packed) brown sugar
1 tablespoon Sriracha
1 large garlic clove, pressed

Salad
4 large chicken breasts, pounded thin
14-16 pineapple chunks, threaded onto skewers
12 ounces green beans, boiled for 4 minutes, then plunged into an ice bath
1 red bell pepper, sliced thin
3 tablespoons finely sliced red onion
Spicy peanut sauce (below)
For serving: cilantro, crushed salty peanuts

Whisk marinade ingredients in a small bowl or measuring cup, then pour over chicken breasts in a glass dish, small enough so every piece is somewhat covered by the marinade. (This marinade makes enough to cover four chicken breasts the size you see in the photo.) Let sit for as long as you can, but at least 3 hours. Toss it a few times if you can over that period.

Meanwhile, make your spicy peanut sauce: In a mini food processor, whirl together the peanut butter, rice wine vinegar, brown sugar, soy sauce, Sriracha, and garlic until it's emulsified. If the sauce is too gloppy (and not drizzly), process in a tablespoon of water at time until you reach desired consistency.

When you are ready to cook, heat a grill to medium-high, and brush with a tiny bit of olive oil. Let any excess marinade drip off the chicken before you place on the grill. Depending on thickness, grill pieces about 5-6 minutes total, flipping halfway, until chicken is firm but not rock hard to the touch. Remove to a platter and let sit. Place pineapple skewers on the grill and cook for about 5 minutes total, turning frequently so the pineapple caramelizes and chars all over.

Slice the chicken on the bias, and add to a large bowl with the pineapple, green beans, red pepper, red onion. Drizzle about 1/3 cup of the spicy peanut sauce on top and toss so everything is coated. Serve garnished with cilantro and crushed peanuts.