

Spicy Sesame Noodles with Roasted Chicken (Serves 4)

Recipe adapted from [For the Love of Cooking](#)

Ingredients:

- 3 Tbsp. rice vinegar
- 2 Tbsp. soy sauce
- 2 Tbsp. canola oil
- 1 Tbsp. sesame oil
- 1/2 Tbsp. Sriracha chili sauce (more if you want it spicier - I probably put in three times this amount)
- 2 cloves garlic, minced
- 1 tsp fresh ginger, minced
- 8 oz. whole wheat spaghetti, cooked per instructions
- 1 1/2 cups roasted chicken, chopped
- 1 cup shredded carrots
- 1 cup red pepper, sliced
- 3-4 green onions, sliced
- 1 cup fresh cilantro, chopped
- 1 Tbsp sesame seeds

Directions:

1. Combine the vinegar, soy sauce, canola oil, sesame oil, Sriracha sauce, garlic and ginger together. Mix well and set aside for at least 30 minutes to allow the flavors to combine.
2. Cook the spaghetti per instructions. Drain then return to the pan along with the chicken, bell peppers, carrots, green onions, and the sauce; toss until the noodles, chicken and vegetables are evenly coated with the sauce. Remove from the stove then add the cilantro and sesame seeds and toss to combine. Serve immediately.

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