

Asian Peanut Noodles with Chicken (Serves 4-6)

Adapted from Skinnytaste Cookbook

Ingredients:

Peanut Sauce:

1 cup chicken broth
5 Tbsp peanut butter
2 Tbsp honey
2 Tbsp soy sauce
1 Tbsp Sriracha
1 Tbsp grated fresh ginger
2 garlic cloves, minced

Chicken & Vegetables:

1 pound boneless, skinless chicken breasts, cut into thin strips
Kosher salt
Freshly cracked black pepper
1 Tbsp Sriracha (or to taste)
1 Tbsp soy sauce
Juice of 1/2 lime
4 garlic cloves, minced
1 Tbsp grated fresh ginger
1/2 Tbsp sesame oil
3/4 cup chopped scallions
1 1/4 cup shredded carrots
1 1/4 cup broccoli slaw
8 ounces linguine or rice noodles
2 Tbsp chopped, unsalted, roasted peanuts
4-6 lime wedges
4-6 sprigs of fresh cilantro, for garnish

Directions:

1. For the peanut sauce: In a small saucepan, combine the chicken broth, peanut butter, honey, soy sauce, Sriracha, ginger and garlic. Bring to a simmer over medium-low heat and cook, stirring occasionally, until the flavors blend and the sauce is slightly thickened, 8 to 10 minutes.
2. For the chicken: Season the chicken strips with 1/8 tsp. of the salt and a pinch of black pepper, then transfer it to a large bowl and add the Sriracha, soy sauce, lime juice, 2 of the garlic cloves and the ginger.
3. Heat a large nonstick skillet or wok over medium-high heat. Add the sesame oil, then add the chicken. Cook, stirring, until cooked through, 2 to 3 minutes. Transfer to a plate.

4. Add the remaining 2 garlic cloves, the scallions, carrots and broccoli slaw, and season with a pinch of salt. Cook, stirring, until the vegetables are crisp-tender, 1 to 2 minutes. Transfer to a plate.
5. Meanwhile, cook the noodles in a large pot of water according to the package instructions. Drain and put them in the hot wok. Add the chicken, veggies, peanut sauce and peanuts and cook, tossing everything together, for 1-2 minutes.
6. Serve with lime wedges and cilantro sprigs.

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