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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