

Sesame Noodles with Chicken and Asparagus

Ingredients

- 2 Chicken Breasts (boneless, skinless, cut crosswise into 1/4 inch pieces)
- 1 T Vegetable Oil
- 1 lb Linguine
- 1 lb Asparagus (trimmed and cut into 1-inch pieces)
- 1/3 c Peanut Butter
- 5 T Rice Vinegar
- 1/4 c Oyster Sauce
- 2 t Chili Garlic Sauce
- 1 1/2 t Ginger (grated)
- 1 1/2 T Sesame Oil
- 1 t Salt
- 1/4 c Cilantro (chopped)
- 2 Green Onions (chopped)

Instructions

1. Bring 4 quarts water to boil in large pot add salt. Pat chicken dry with paper towels. Heat oil in large skillet over medium-high heat until just smoking. Cook chicken until no longer pink, 1 to 2 minutes per side, season with salt and pepper. Transfer to plate.
2. Add pasta to boiling water and cook until just beginning to soften, 5 minutes. Add asparagus to pot and cook until bright green and pasta is al dente, 4 minutes. Reserve 1 cup cooking water, drain pasta and asparagus, and return to pot.
3. Whisk peanut butter, vinegar, oyster sauce, chili garlic sauce, ginger, sesame oil, and 1/2 cup pasta cooking water in bowl until smooth. Add peanut butter mixture and chicken to pot and toss to combine, adding reserved pasta water as needed.

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Add cilantro and green onions mix again. Serve.