

Sesame and Peanut Noodles

Ingredients

12 oz Linguine
1/4 c Peanut Butter
3 T Soy Sauce
2 T Rice Vinegar
1 T Vegetable Oil
1 T Ginger (grated)
1 T Honey
1 T Sriracha
1 t Sesame Oil
1/2 Lime (zested and juiced)
1/2 c Cilantro (chopped)
2 Green Onions (sliced)
1/2 Cabbage (thinly sliced)
1/2 Red Pepper (thinly sliced)
1 Chicken Breast (cooked and shredded)

Instructions

1. Cook the pasta until al dente. Drain, reserving some of the starchy pasta water, rinse and set aside.

2. For the peanut dressing: Place the peanut butter in a large measuring cup and microwave to soften, 15 seconds. Whisk in with the soy sauce, vinegar, vegetable oil, ginger, honey, Sriracha, sesame oil and lime zest and juice in a small bowl. Thin with the starchy pasta water if needed, 1 tablespoon at a time. Dressing should be thick, but pourable.

3. For the salad: Place the pasta in a large mixing bowl and add the cilantro, vegetables, and chicken and toss with the dressing.