Sesame and Peanut Noodles

Ingredients

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

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1.Cook the pasta until al dente. Drain, reserving 1/4 cup of the starchy pasta water, rinse pasta and set aside.
2.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, lime zest and lime juice in a small bowl.
3.Thin with the starchy pasta water if needed, 1 tablespoon at a time. Dressing should be thick, but pourable.
4.Place the pasta in a large mixing bowl and add the cilantro, vegetables, and chicken and toss with the dressing. Serve immediately or chill until ready to serve.