

Weeknight One-Pan Thai Peanut Noodles

INGREDIENTS

Peanut Sauce

- 1/3 cup natural peanut butter
- 1/4 cup soy sauce
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 2 tsp garlic, minced
- 1 tsp ginger, minced
- 1/4 tsp cayenne pepper (optional)



Additional ingredients:

- 8 oz uncooked spaghetti (or other pasta—corkscrew works well too!) noodles
- 2 raw chicken breasts, cubed
- 3 cups of your favourite veggies, sliced or diced
- 3/4 cup water
- 1/2 tbsp sesame oil for cooking chicken

INSTRUCTIONS:

1. In a medium-sized bowl or large glass measuring cup, whisk together all of the peanut sauce ingredients, and set aside. It will be on the thicker side (that's ok—once it's in the pan with the rest of the ingredients, it will "melt" a little and incorporate nicely).
2. Cook pasta according to package directions (make sure it's under-cooked slightly though — al dente!)
3. Heat wok or large high-sided pan over med-high heat. Add sesame oil and chicken, and stir-fry until about 2/3 of the way cooked. Transfer to a bowl, cover with tin foil and set aside.
4. Transfer water into the pan and add raw veggies. Cover and steam for about 3-4 minutes (until tender-crisp and bright in colour).
5. Add chicken back in, as well as the pasta and the peanut sauce. Mix gently until the peanut sauce is dispersed evenly. Decrease heat to medium, cover and cook until chicken is cooked through (about 3-5 minutes). Garnish with green onion before serving and enjoy!