

ONE POT THAI PEANUT NOODLES

Serves: 6 | Prep: 10 mins | Total: 20 mins

Difficulty level: Easy



INGREDIENTS

Peanut Sauce Ingredients

- ⅓ cup peanut butter
- ¼ cup soy sauce
- 1 tablespoon oil
- 1 tablespoon rice vinegar
- 2 teaspoons garlic, minced (or ½ teaspoon garlic powder)
- 1 teaspoon ginger, minced (or ¼ teaspoon ground ginger)

Additional Ingredients

- 8 ounces uncooked pasta (ex. spaghetti, spiral)
- 2 cups raw chicken or turkey breasts, cubed
- 3 cups vegetables of choice, sliced or diced
- ½ cup water
- ½ tablespoon oil

DIRECTIONS

1. Peanut Sauce: In a bowl, whisk together peanut butter, soy sauce, oil, rice vinegar, garlic, and ginger until combined (mixture will be thick). Set aside.
2. Cook pasta according to directions, or until just slightly firm.
3. Heat a large skillet to medium heat. Add oil and chicken breast and cook until two-third of the way done. Remove from pan and place into a bowl. Cover with tinfoil.
4. Add water and vegetables to the skillet. Cover and steam for 3-4 minutes or until tender.
5. Add chicken, pasta, and peanut sauce back to the skillet and gently mix until combined. Continue to cook until chicken is no longer pink, and pasta is hot (3-5 minutes).

Adapted from sarahremmer.com