



Noodles with Peanut Sauce by Josee

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb Spaghetti (try whole wheat)
- 1 bottle Peanut sauce (like House of Tsang which is vegan)
- 1 lb Snow peas, fresh, cut in half diagonally
- 1 Red bell pepper, cut into strips
- 4-6 Green onions, sliced diagonally
- 3 cups Cooked chicken (can use left over or rotisserie)

Instructions

More than 20 years ago Schezuan restaurants became the new rage and I was loving it! I still do, but my first memories remain the most delectable. I vividly remember my first taste of delicate steamed dumplings with sesame sauce. After that I was hooked and would order them every time. The dough was light and delicate and the sauce just perfect and spicy.

Soon after that I enrolled in Schezuan cooking classes. I got some friends to join me so it was just the six of us in class. We would take turns bringing the wine. We watched the teacher do his thing and then ate...how great is that? That was a fun Wednesday night with friends. I was so anxious to learn how to make those dumplings, especially that sesame sauce. Come to find out we would not be making this sesame sauce for our freshly made dumplings. We made a peanut sauce to go with cold noodles and boiled chicken instead. Unfortunately, his peanut sauce recipe was not a success, but being who I am, I made the best of it and learned from my experience.

I was able to find a nice Schezuan peanut sauce in a bottle and over the years the recipe has evolved. Now I make healthy noodles with vegetables and peanut sauce, either vegan or with roasted chicken. I love this recipe because it takes less than 10

minutes to prepare and you can serve it hot or cold.

Cook pasta as directed. Meanwhile, wash and cut vegetables then transfer to a large serving dish. If you prefer cooked snow peas, you can drop them in with the pasta during the last minute of cooking. Cut chicken into bite size pieces or strips, warm in the microwave if desired (about 30-45 seconds on high) and add to serving dish. Drain cooked pasta, add to serving dish and mix in peanut sauce until all coated (may not need to use the whole bottle). Sprinkle with chopped peanuts or sesame seeds and serve.

That's it! It is so good! I served this dish without chicken for my vegan friends and they asked me for the recipe. I also use it as a meal for one when I have left over pasta. I just throw in any vegetables I have available.

It's also handy when you have unexpected guests. On your way home just stop at the store to get a rotisserie chicken, the veggies, dry pasta and a bottle of sauce. You prepare the vegetables while the pasta is cooking, talk with your guests and before you know it you're done. You will love it, but if you don't like spicy food you may need to find a different brand besides House of Tsang. You can also play with this recipe and make it your own by using your favorite vegetables or try using shrimp, pork or even tofu. Make it colorful and healthy. Enjoy!

- Josee