



Thai Chicken with Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

1 Package Egg Noodles
1/2 yellow onion
1/2 lb Chicken Thigh
1 Red/Orange/Yellow Bell Pepper
1 Avocado
1/2 Large Cucumber
2 Bouillon Cubes
Peanut Sauce
Sesame Olive Oil or Sundried Tomato Olive Oil
Olive Oil
Water
Basil

Instructions

In a pot, drizzle olive oil, add onions and cook until translucent. Add chicken thighs and brown on high heat. Stand over the chicken as it browns quickly and turn over constantly with tongs. You don't need to cook the chicken thoroughly, just be sure to brown the outer part.

Add bouillon cubes and enough water to cover the chicken. Cook on low heat for 30-40 minutes, until chicken is tender.

In the meantime cook pack of egg noodle as instructed. Let cool and set aside.

Cut Peppers, avocado, and cucumber in very thin vertical strips and arrange side by side in a plate.

Place noodles in small round place and drizzle with sundriend tomato olive oil or sesame oil.

Once chicken is cooked, place on cutting board and cut into thin strips. Place onto of cut vegetables and pour peanut sauce over top.

Serve with basil.

Serves 2.