

# Thai Chicken and Noodles with Peanut Sauce

As international week continues, Thai Chicken and Noodles with Peanut Sauce is on today's menu. Spicy and nutty and full of savory flavor!



## What you need:

### Chicken:

- 8 boneless, skinless chicken thighs
- 4 cloves garlic
- 1 teaspoon crushed red pepper
- 4 teaspoons fresh grated ginger
- 2 Tablespoons brown sugar
- 2 Tablespoons white wine vinegar
- $\frac{1}{2}$  teaspoon anchovy paste
- 2 Tablespoons olive oil
- 2 Tablespoons soy sauce

### Noodles:

- 4 cups cooked vermicelli or thin spaghetti
- 4 Tablespoons chunky peanut butter

- 4 Tablespoons soy sauce
- 2 Tablespoons sesame oil
- $\frac{3}{4}$  cup chicken broth
- 4 cloves garlic, crushed or minced
- 1 Tablespoons fresh grated ginger
- 1 teaspoon crushed red pepper
- 2-3 green onions
- Toasted sesame to garnish

### **How to Do it:**

Chicken:

Combine all the ingredients in a Ziploc bag, including the chicken. Squeeze it and massage to make sure all the ingredients are evenly covering the chicken. Marinate 6-8 hours.

Grill the chicken on medium-high until there is no pink.

While it is cooking, move on to the  
Noodles:

Slice the green onions at an angle and set aside.



Combine all the ingredients except the noodles, onions and sesame seed in a saucepan. Heat on medium, stirring frequently, until well blended and hot.



Stir in the noodles. Toss until they are all well coated.



Add the green onions, leaving out about 2-3 teaspoons for garnish. Toss well.



Remove chicken from grill and allow to rest about 5-10 minutes. Slice the thighs.

Place  $\frac{1}{4}$  of the noodles mixture in a bowl. Top with two thighs, a sprinkle of green onion and some sesame seeds.



Serve hot!

Serves 4

Copyright 2015 The Lazy Gastronome