

DRAGON NOODLES

By: Simply Creative Chef Rob Scott

Ingredients for the Noodles:

Yield: 4 Servings

1 tablespoon vegetable oil
3 boneless, skinless chicken breasts
2 teaspoon garlic powder
1 teaspoon cayenne
Kosher salt
Freshly ground black pepper
3 cloves garlic, minced
¼ cup thinly sliced green onions
1 red bell pepper, chopped
1 large carrot, cut into matchsticks
1 large zucchini, cut into half moons
12 ounces cooked lo mein noodles
Freshly chopped cilantro, for garnish

Ingredients for the Sauce:

1/3 cup low-sodium soy sauce
Juice of ½ lime
2 tablespoons chili garlic sauce (or Sriracha)
1 tablespoon creamy peanut butter
2 tablespoon low-sodium chicken broth

Directions:

- In a large skillet over medium heat, heat oil
- Add chicken and season with garlic powder, cayenne, salt, and pepper
- Cook until golden, 8 minutes, then flip and season other side and cook 8 minutes more
- Set chicken aside to let rest 10 minutes and then cut into bite-sized pieces
- Add garlic and green onions to skillet and cook until fragrant, 1 minute
- Add bell pepper, carrots, and zucchini and cook until soft, 6 minutes more
- Meanwhile, make sauce by whisking together all sauce ingredients
- Add cooked chicken to veggies and pour sauce into the skillet
- Let simmer 2 minutes, then add cooked noodles and toss until saucy
- Garnish with cilantro and serve