



Thai Peanut Chicken Noodles

Ingredients

- 12 oz. whole wheat spaghetti
- 1 tablespoon olive oil
- 16 oz. bagged coleslaw mix
- 3 green onions, thinly sliced
- 1 pound chicken, cooked and diced
- ¼ cup chopped peanuts (optional, for serving)

SAUCE

- ½ cup peanut butter
- ½ cup soy sauce
- 6 cloves garlic, minced
- ¼ cup honey
- 2 tablespoon grated ginger
- 2 tablespoon rice vinegar
- 2 teaspoon sesame oil

Instructions

1. Prepare spaghetti according to package directions.
2. In a medium bowl, whisk together peanut butter, soy sauce, garlic, honey, ginger, vinegar, and sesame oil; set aside. If you have a hard time mixing it, feel free to microwave for about 30 seconds to melt the peanut butter a bit.
3. Heat olive oil in a large skillet over medium heat. Stir in coleslaw mix and green onions and cook until vegetables begin to wilt, about 4-5 minutes.
4. Stir in noodles, cooked chicken, and peanut butter mixture until well combined, about 2 minutes. Serve immediately, garnished with chopped peanuts, if desired.

ADAPTED FROM: DAMN DELICIOUS