

## GUASTELLO'S VILLAGE MARKET

# Chicken Noodle Bowl with Peanut-Ginger Sauce

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Serves 6

### Ingredients

#### PEANUT-GINGER SAUCE

1/2 cup creamy peanut butter  
4 1/2 tablespoons fresh lime juice  
3 tablespoons soy sauce  
3 tablespoons honey  
2 tablespoons peeled and chopped fresh ginger  
1 1/2 teaspoons sesame oil  
1/4 teaspoon crushed red pepper  
3 tablespoons rice vinegar  
1/4 teaspoon kosher salt

#### CHICKEN NOODLE BOWL

8 cups water  
2 tablespoons rice vinegar  
1 tablespoon kosher salt  
6 ounces rice noodles or bean threads  
3 cups shredded cooked chicken  
3 cups shredded Napa cabbage  
1 1/2 cups halved and thinly sliced seedless cucumber  
1 1/2 cups matchstick carrots  
1 1/2 cups thinly sliced red bell pepper  
6 tablespoons chopped lightly salted dry-roasted peanuts

Prepare the Sauce: Process all 9 ingredients in a blender or food processor until smooth.

Prepare the Chicken Noodle Bowls: Bring water to a boil. Stir vinegar and salt into boiling water. Add noodles and let stand. Off the heat until softened, about 5 minutes. Drain noodles.

Divide noodles, chicken, cabbage, cucumber, carrots, and bell pepper among 6 bowls. Top each bowl with 1 tablespoon peanuts and 2 tablespoons Peanut-Ginger Sauce. Serve remaining sauce on the side.

***Credit: [returntosundaysupper.com](http://returntosundaysupper.com)***