

chicken with peanut sauce, serves 4

- 2 tablespoons minced ginger root (soaked and squeezed)
- 2 tablespoons canola oil
- 1 1/2 cup chicken stock
- 2 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 cups chopped cooked chicken
- 2 tablespoons green onion
- 2 tablespoons vinegar
- 1/3 cup + 2 tablespoons peanut butter

granish

- 3 cups cooked noodles, lo mein or vermicelli
- sprig of green onion
- 1/2 cup water chestnuts
- chopped crispy noodles



Sauté ginger root and garlic in hot canola oil for 30 seconds. Add stock, soy sauce, vinegar, sesame oil and peanut butter. Mix well. Simmer for 3 minutes or until thickened, stirring constantly. Stir in chicken.

Pour over noodles. Top with the garnish mixture of chopped green onions, water chestnuts, and crispy noodles.

