

THAI CHICKEN SALAD

From "Easy Entertaining" by Susan Walter.

INGREDIENTS:

- 4 quarts water
- 1 pound dry Chinese wheat noodles or angel hair pasta
- $\frac{3}{4}$ cup soy sauce
- $\frac{3}{4}$ cup chicken stock or water
- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{4}$ cup Kimberley sherry vinegar
- $\frac{1}{4}$ cup dark Chinese toasted sesame oil
- 2 tablespoons brown sugar
- 2 tablespoons vegetable oil
- 1½ cups fresh mint, minced
- $\frac{1}{2}$ cup cilantro, minced
- 2 cloves garlic, minced
- 2 carrots, shredded
- 6 green onions, minced
- 1 jalapeno chile pepper, minced, (or more for a hotter salad)
- 3 cups cold, cooked chicken (about 4 chicken breast halves)
- Cilantro sprigs, mint leaves and chopped peanuts for garnish

INSTRUCTIONS: Bring 4 quarts water to a boil in a 4½-quart saucepan. Add noodles, stir to separate, and reduce heat to medium. Cook the noodles until tender but still firm, about 18 minutes. Remove from heat and drain in a colander.

While noodles are cooking, prepare dressing. In a 4-quart bowl, stir together soy sauce, stock, peanut butter, vinegar, sesame oil, brown sugar, vegetable oil, mint, cilantro, garlic, carrots, green onions and chile pepper. Toss warm noodles with dressing to coat thoroughly.

Tear each chicken breast into 8 or 10 medium-sized pieces. Add to noodles. Stir to coat chicken with sauce. Serve garnished with cilantro sprigs, mint leaves and chopped peanuts. Serves 8.