

Asian Chicken Noodle Salad with Ginger-Peanut Dressing

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-peanut-salad-dressing-recipe>

Ingredients:

- 2 chicken breasts bone-in, skin-on, or 2 cups of cooked shredded meat
- 1 tablespoon vegetable oil
- ground black pepper
- kosher salt
- 10 ounces soba noodles or spaghetti
- 1 red bell pepper thinly sliced into bite-sized pieces
- 4 scallions white and green parts, thinly sliced
- 1/2 cup salted peanuts chopped
- 1/4 cup chopped fresh cilantro
- 1 tablespoon sesame seeds
- 6 tablespoons soy sauce
- 3 tablespoons seasoned rice wine vinegar
- 2 tablespoons peanut oil
- 1 tablespoon sesame oil Asian
- 1 1/2 tablespoons creamy peanut butter
- 2 garlic cloves small, roughly chopped
- 1 tablespoon fresh ginger minced
- 1 tablespoon sugar

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 40 milligrams
4. Fat: 30 grams
5. Fiber: 4 grams
6. Protein: 31 grams
7. SaturatedFat: 5 grams

8. Sodium: 2260 milligrams

9. Sugar: 6 grams

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