

Indonesian Peanut Saute

Yield: 8 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/noodles-and-company-indonesian-peanut-saute-recipe>

Ingredients:

- 2 pounds chicken cut into thin strips
- vegetable oil
- 1 tablespoon Sriracha chili sauce
- 1 lime juiced
- 3 cloves garlic pressed
- 1 tablespoon fresh ginger minced
- 4 teaspoons soy sauce
- salt
- pepper
- 16 ounces noodles linguine
- carrots shoestring
- broccoli florets chopped
- green onion
- bean sprouts
- peanuts
- 2 limes sliced
- 1 cup chicken broth
- 6 tablespoons creamy peanut butter heaping
- 4 teaspoons Sriracha chili sauce depending on how hot you like it
- 3 tablespoons honey
- 6 tablespoons soy sauce
- 3 tablespoons fresh minced ginger
- 5 cloves garlic pressed or minced

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 120 milligrams

4. Fat: 16 grams
 5. Fiber: 5 grams
 6. Protein: 37 grams
 7. SaturatedFat: 3.5 grams
 8. Sodium: 1170 milligrams
 9. Sugar: 12 grams
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