DRAGON NOODLES

By: Simply Creative Chef Rob Scott

**Ingredients for the Noodles:**  Yield: 4 Servings

1 tablespoon vegetable oil

3 boneless, skinless chicken breasts

2 teaspoon garlic powder

1 teaspoon cayenne

Kosher salt

Freshly ground black pepper

3 cloves garlic, minced

¼ cup thinly sliced green onions

1 red bell pepper, chopped

1 large carrot, cut into matchsticks

1 large zucchini, cut into half moons

12 ounces cooked lo mein noodles

Freshly chopped cilantro, for garnish

**Ingredients for the Sauce:**

1/3 cup low-sodium soy sauce

Juice of ½ lime

2 tablespoons chili garlic sauce (or Sriracha)

1 tablespoon creamy peanut butter

2 tablespoon low-sodium chicken broth

**Directions:**

* In a large skillet over medium heat, heat oil
* Add chicken and season with garlic powder, cayenne, salt, and pepper
* Cook until golden, 8 minutes, then flip and season other side and cook 8 minutes more
* Set chicken aside to let rest 10 minutes and then cut into bite-sized pieces
* Add garlic and green onions to skillet and cook until fragrant, 1 minute
* Add bell pepper, carrots, and zucchini and cook until soft, 6 minutes more
* Meanwhile, make sauce by whisking together all sauce ingredients
* Add cooked chicken to veggies and pour sauce into the skillet
* Let simmer 2 minutes, then add cooked noodles and toss until saucy
* Garnish with cilantro and serve