

Thai chicken or tofu & noodle salad

INGREDIENTS

3 boneless skinless chicken breasts, thinly sliced crosswise (or use firm tofu instead)

Spicy Aisan Dressing (see below)

coarse salt

1 package of Chinese rice sticks, broken in half if long.

1 T olive oil

2 carrots, sliced with vegetable peeler into ribbons

1 English cucumber, halved, thinly sliced

chopped peanuts, red pepper flakes, sliced scallions, cilantro for garnish, if desired

DIRECTIONS

1—Place chicken and half of Spicy Aisan dressing in container to marinate, 30 minutes up to overnight. (If using tofu, I just add a little of the dressing to the pan just as they are browning, to create a glaze.)

2—Cook noodles according to package. Rinse well under cool water.

3—In large skillet, heat oil over med-hi heat, cook chicken (or tofu) in batches. 1-2 minutes until done. Set aside.

4—Combine noodles, carrots, cucumber and tofu. Drizzle with reserved dressing. Sprinkle with garnishes.

Spicy Aisan Dressing

4 thinly sliced scallion whites

2 minced garlic cloves

1/2 C rice vinegar

1/2 C soy sauce

2 T light brown sugar

1 T fresh lime juice

1/2 t red pepper flakes

—FROM EVERYDAY FOOD