

Spicy Asian Noodles with Chicken

8 oz. stir-fry rice noodles
6 tbs. unseasoned rice vinegar (1/4 cup plus 2 tbs.)
6 tbs. hoisin* sauce (1/4 cup plus 2 tbs.)
1 tbs. sambal oelek (more or less depending on your heat preference; can also omit)
½ cup low-sodium soy sauce
1 tbs. sesame oil
3 garlic cloves, minced or pressed
1 tbs. peeled ginger, grated
1 bunch green onions, chopped
½ cup cilantro leaves, chopped
1 lb. cooked, chopped chicken breast (shredded rotisserie chicken works great)

Heat a large pot of water over medium-high heat until boiling. Break the noodles in half and cook until al dente (about 8 minutes). Drain, rinse with cool water, and drain again.

Meanwhile, in a large bowl, whisk together rice vinegar, hoisin sauce, sambal oelek, and soy sauce until well combined. Set aside.

Heat a wok or large nonstick skillet over medium heat. Add the oil and heat until shimmering. Add in the garlic and quickly grate the fresh ginger straight into the pan. Stir and cook for just one minute, until fragrant. Add in the green onion and cilantro, stir and cook an additional minute.

Now add in the prepared sauce and cooked chicken, stir to combine. Add in the cooked noodles, toss until all the noodles are coated with sauce, and cook an additional minute. Garnish with more cilantro and green onions.

*Hoisin sauce is available in a gluten-free version in most grocery stores. It's usually right next to the 'regular' stuff.



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