



Jamie's™ Peanut Chicken and Noodles

Description



My friend Jamie shared this recipe for Peanut Chicken and Noodles. I overheard her talking to a friend about Jade Sichuan Peanut sauce and how her family loves it. Of course I had to get in on the conversation and try some for myself. The peanut sauce and dish was delicious and a hit with my family. According to Jamie you can buy the sauce at Williams Sonoma for \$12 a bottle. Her family loves it so much that she buys it by the case and then sells it at a discount to friends. I'm sure you can use any type of peanut sauce for this recipe or make your own. If you are interested in purchasing

the Jade Peanut sauce from her just email me and I will give her your information. That is, if you live in the Overland Park or Olathe area. For more information about Jade Peanut Sauce click [here](#).

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Recipe Type: Dinner

Cuisine: Asian

Author: Dawn

Cook time: 30 mins

Total time: 30 mins

Ingredients

- 1 jar peanut sauce
- 1 lb. spaghetti or pasta of choice
- 2 cloves of garlic
- 1 tbsp butter
- 4-6 boneless chicken breasts
- chopped cilantro
- chopped green onion

Instructions

1. Boil water for pasta.
2. Saute chopped chicken in a pan with butter and garlic.
3. Saute until chicken is cooked, then add peanut sauce.
4. Drain cooked pasta.
5. Mix pasta in a large bowl with chicken and peanut sauce.
6. Garnish with cilantro and green onions.

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Author

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