



Sesame Noodles with Shredded Chicken

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We prefer the flavor and texture of chunky peanut butter in the sauce; in particular, we like conventional chunky peanut butter because it tends to be sweeter than natural or old-fashioned versions.

Serves 4 to 6

- 1/4** cup sesame seeds
- 1/4** cup chunky peanut butter
- 2** medium cloves garlic, *minced or pressed through garlic press (about 2 teaspoons)*
- 1** tablespoon minced fresh ginger
- 5** tablespoons soy sauce
- 2** tablespoons rice vinegar
- 1** teaspoon hot pepper sauce (*such as Tabasco*)
- 2** tablespoons packed light brown sugar
- water (*hot*)
- 1 1/2** pounds boneless, skinless chicken breast halves
- 1** tablespoon table salt
- 1** pound fresh Asian noodles *or 12 ounces dried spaghetti*
- 2** tablespoons toasted sesame oil
- 4** scallions, *sliced thin on diagonal*
- 1** medium carrot, *grated*

1. Toast sesame seeds in medium skillet over medium heat, stirring frequently, until golden and fragrant, about 10 minutes. Reserve 1 tablespoon sesame seeds in small bowl. In blender or food processor, puree remaining 3 tablespoons sesame seeds, peanut butter, garlic, ginger, soy sauce, vinegar, hot sauce, and sugar until smooth, about 30 seconds. With machine running, add hot water 1 tablespoon at time until sauce has consistency of heavy cream, about 5 tablespoons; set blender jar or workbowl aside.

2. Bring 6 quarts water to boil in stockpot over high heat. Meanwhile, adjust oven rack to 6 inches from broiler element; heat broiler. Spray broiler pan top with vegetable cooking spray; place chicken breasts on top and broil chicken until lightly browned, 4 to 8 minutes. Using tongs, flip chicken over and continue to broil until thickest part is no longer pink when cut into and registers about 160 degrees on instant-read thermometer, 6 to 8 minutes. Transfer to cutting board and let rest 5 minutes. Using 2 forks, shred chicken into bite-size pieces and set aside. Add salt and noodles to boiling water; boil noodles until tender, about 4 minutes for fresh and 10 minutes for dried. Drain, then rinse with cold running tap water until cool to touch; drain again. In large bowl, toss noodles with sesame oil until evenly coated. Add shredded chicken, scallions, carrot, and sauce; toss to combine. Divide among individual bowls, sprinkle each bowl with portion of reserved sesame seeds, and serve.