



Asian Inspired Chicken 'n Noodles Bowl

Oriental noodle bowls with lime ginger dressing

Lime Ginger Dressing

- 4 Tablespoons soy sauce
- 3 Tablespoons rice vinegar
- 1-1/2 teaspoons granulated sugar
- 1-1/2 Tablespoon grated fresh ginger
- 1 large clove minced garlic
- 2 Tablespoons lime juice
- 3 Tablespoon sesame oil

Noodle Bowls:

- 10 to 12-ounce dried rice noodles, prepared according to package directions
- 1 red bell pepper, julienned
- 1 yellow bell pepper, julienned

1 cup snow peas, string removed; cut in half on bias
1 or 2 carrots; sliced into ribbons
1/4 cup chopped red onion
1 (3 ounce) link chicken sausage, cooked, sliced
Cilantro leaves as desired
Garnish: Sesame seeds; minced chives

Whisk together soy sauce, vinegar, sugar, ginger, garlic, lime juice, and oil; set aside.

Easiest Serving: Toss cooked cooled rice noodles with dressing; toss in peppers, cleaned snow peas, carrots, red onions, and sliced chicken sausage. Serve in bowls; garnish top with cilantro leaves; sprinkle with sesame seeds and minced chives as desired. Serves: about 6

Alternate Serving: Toss noodles with dressing. Place all ingredients separately inside each bowl with a large portion of noodles. Garnish with cilantro, sesame seeds, and chives.

Cook's Note: I like to remove the tough fiber string from the peas. To clean snow peas, snap off 1 end of the pea; Pull or cut the string that connects the tips to the outside edge of the pea. Then cut the peas either in half or thirds depending on their size. You can also use your favorite vegetables for this recipe. To serve more meat with this recipe, add 2 links of cooked chicken sausage.

About the Recipe: Do you want to make a trendy pasta salad? Then mix up an Asian inspired noodle dish with lots of colorful vegetables. You can also add some cooked chicken sausage. Serve it warm or at room temperature.