



FOR THE CHICKEN:

8 chicken tenderloins – cut into strips
1 TBS sesame oil
1 TBS cilantro – chopped
1 tsp. grated fresh ginger
2 garlic cloves – minced
Salt & Pepper

Rinse and pat dry the chicken. Place all the ingredients in a bowl and mix well. Cover and refrigerate for at least 30 minutes.

FOR THE SAUCE:

½ cup soy sauce
2 TBS rice wine vinegar
1 tsp. fish sauce
¼ cup honey
¼ cup creamy peanut butter

Whisk all of the ingredients well and set aside.

Cook 12 oz. of pasta – spaghetti or linguini or fettuccine – drain and set aside.

FOR THE PASTA:

2 carrots – cut into strips
10 snow peas – sliced
6 scallions – chopped
4 garlic cloves – minced
1 TBS grated ginger
Sesame oil

Heat a skillet with some sesame oil until hot. Add the chicken and cook until browned on all sides. Remove and set aside.

Wipe the skillet and add more sesame oil. Add the carrots and the snow peas. Sauté for a couple minutes. Add the scallions, garlic and ginger. Mix well and sauté, stirring often, for 5 to 6 minutes. Return the chicken to the pan and mix well. Add the cooked pasta and the sauce. Toss to coat well. Cook for 2 to 3 minutes and serve. Enjoy!

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