

## **Chicken, Vegetables and Stir-Fried Rice Noodles**

*This recipe is inspired by the chow mein recipe in “The Pioneer Woman Cooks: Dinnertime,” by Ree Drummond (William Morrow, 2015). This recipe is ideal for additions; add 1/2 cup bean sprouts with the noodles or 1/2 cup sliced mushrooms or diced broccoli florets with the carrots.*

1 to 2 tablespoons peanut oil

1 large yellow onion, halved and thinly sliced

1 cup julienned carrots

4 green onions, sliced, divided

1/2 large head Napa cabbage, thinly sliced

8 ounces thin rice noodles, cooked per package directions

1/2 cup diced or shredded, cooked chicken

1/4 cup low-sodium soy sauce

2 teaspoons sesame oil

Sriracha sauce or kimchee, optional

Heat 1 tablespoon peanut oil in a large skillet or wok over medium-high heat. Add onion and cook for 2 to 3 minutes, until it starts to soften. Add carrots and half of the green onions. Stir and let vegetables cook for another 2 to 3 minutes.

Stir in cabbage and 1 tablespoon peanut oil and cook for 2 to 4 minutes until cabbage wilts. Add noodles, chicken, soy sauce, sesame oil and remaining green onions. Toss to full incorporate.

Serve hot with Sriracha sauce or kimchee to season to your preferred level of spiciness.

Yield: 6 servings