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Ginger Chicken with Rice Noodles

- 2 Tbsp scallions (green onions), finely chopped
- 1 1/2 Tsp ginger, fresh, grated
- 3 Cloves garlic, minced
- 3 Tsp oil, olive, divided
- 1/8 Tsp salt
- 2 Chicken breasts, skinless, boneless halves
- 2 Ounces rice noodles, dried
- 1/2 Cup carrots, chopped
- 1/2 Tsp lime peel, finely shredded
- 1 Tbsp lime juice
- 2 Tbsp nuts, peanuts, coarsely chopped
- 1 1/2 Tbsp cilantro

- 1) For rub, in a small bowl, combine green onion, ginger, garlic, the 1 teaspoon oil, and the salt. Sprinkle evenly over chicken; rub in with your fingers.
- 2) Place chicken on the rack of an uncovered grill directly over medium coals. Grill for 12 to 15 minutes or until tender and no longer pink (170°F), turning once. Thinly slice chicken diagonally; set aside.
- 3) Meanwhile, in a large saucepan, cook rice noodles and carrot in a large amount of boiling water for 3 to 4 minutes or just until noodles are tender; drain. Rinse with cold water; drain again. Use kitchen scissors to snip noodles into short lengths. In a medium bowl, stir together lime peel, lime juice, and the 2 teaspoons oil. Add noodle mixture and cilantro; toss gently to coat.

Makes 2 Servings

