

Phad Thai Noodles

Recipe 64 of 365

Feel free to substitute cooked shrimp for the chicken. And make plenty – they're delicious the next day straight out of the fridge.

TIME: 35 minutes

MAKES: 4 servings

2 large chicken breasts (about 1 pound)
Salt and freshly ground pepper
2 teaspoons olive oil
1 cup cashew butter
1 cup boiling water
1/2 cup chopped scallions (green and white parts)
1 tablespoon finely chopped fresh ginger
3 tablespoons soy sauce
1 tablespoon brown sugar
1 tablespoon fish sauce
3 tablespoons freshly squeezed lime juice, plus limes for garnish, if desired
1 – 3 teaspoons sriracha, Chinese chili paste, or other hot sauce
1/2 cup (packed) chopped fresh cilantro
1/2 pound dried spaghetti
1/2 cup whole roasted cashews, chopped

Put a large pot of water on to boil for the pasta.

Preheat a large skillet over medium heat. Season the chicken breasts with salt and pepper on both sides. When the pan is hot, add the oil, then add the chicken and cook 5 to 6 minutes per side, or until browned and cooked through. Transfer the chicken to a cutting board and shred the meat. Cover with foil to keep warm.

While the chicken is cooking, combine the cashew butter and the boiling water in a large mixing bowl. Allow the water to melt and soften the cashew butter for about 5 minutes, then use a fork to stir the two together until the mixture is smooth. Stir the scallions, ginger, soy, brown sugar, fish sauce, lime juice, hot sauce (to taste), and cilantro into the cashew butter to make a sauce, and set aside.

Salt the pasta water, and cook the pasta to al dente according to package instructions. Drain the pasta, and return it to the pot. Place the pot over low heat, add the cashew sauce and shredded chicken, and toss with tongs until well combined and the sauce is warmed through. Stir in the cashews, and serve warm, garnished with lime wedges, if desired.