

## Yellow Chicken Noodle Bowl with Broccoli and Peanut Sauce

In our house, kid chicken consumption is erratic; Graham will eat chicken legs right off a roasted bird, but won't eat plain chicken breast meat. One of his favorites, though, is the kind of turmeric-tinged chicken satay we order from our local Thai take-out spot. This version is made for him—grilled over medium heat, not high, so the chicken gets marked but not charred, and served with a coconut-based peanut sauce that my husband and I make mild, then kick up with a bit more sriracha.

Use this recipe as a guide for any similar dish—you could use soba noodles and leftover grilled peppers instead of the broccoli, pork instead of the chicken, etc.

12 six-inch bamboo skewers, for the chicken

### *For the bowl*

4 tablespoons canola oil, divided

2 teaspoons freshly grated ginger

1 teaspoon ground turmeric

1/2 teaspoon kosher salt

1 pound boneless chicken breast meat, cut into 1/2-inch strips the short way

One (14-ounce) package pad Thai rice noodles

2 heaping cups broccoli florets (from a 3/4-pound head of broccoli)

### *For the peanut sauce*

1 (13.5-ounce) can coconut milk

1/2 cup creamy peanut butter

2 tablespoons fish sauce

2 tablespoons lime juice

1 to 3 teaspoons red Thai curry paste, or to taste

2 teaspoons freshly grated ginger

1 teaspoon sugar

1/2 teaspoon kosher salt, or to taste

Place the skewers in a shallow pan and add water to cover. Set aside to soak for about 30 minutes.

First, marinate the chicken: In a mixing bowl, stir together 2 tablespoons of the oil with the ginger, turmeric, and salt, then add the chicken breast strips and turn to coat all the pieces evenly. Cover and refrigerate for about 30 minutes.

Next, bring a large pot of water to a boil. When it boils, turn the heat off, add the rice noodles and submerge them. After a few minutes, stir the noodles, then add the broccoli florets, and let both sit for about 10 minutes in the hot water, until the noodles are al dente and the broccoli is bright green. Using a slotted spoon, scoop off the broccoli and transfer to a bowl. Drain the noodles in a colander, rinse well with cold water, transfer to a big bowl, and toss with the remaining 2 tablespoons canola oil. Set aside.

Meanwhile, in a small saucepan, combine all the sauce ingredients. Bring to a simmer over medium heat, whisking until smooth, then simmer for 5 minutes, stirring occasionally. Season to taste with additional curry paste and salt, and set aside.

Preheat a gas or charcoal grill over medium heat, about 400 degrees F. Drain the water off the bamboo skewers. Thread the marinated chicken strips the long way onto the skewers.

When the grill is hot, brush the grates as clean as you can. Grill the chicken pieces for 4 to 6 minutes, turning once only when the chicken releases easily from the grill grates.

To serve, toss the noodles with about two thirds of the peanut sauce, then pile the noodles into bowls. Top with broccoli and chicken skewers, plus additional sauce to taste.