



RICE NOODLES WITH SPICY LIME CHICKEN



SENSORY OBJECTIVES: THIS RECIPE HAS SEVERAL STRONG SCENTS AND TASTES. GINGER, CILANTRO, SESAME, AND LIME ALL HAVE STRONG, DISTINCT SMELLS. THE TASTES WILL ALSO BE VERY FLAVORFUL BUT SHOULD BLEND NICELY.

SPEECH OBJECTIVES: LABEL ITEMS THAT THE ADJECTIVES DESCRIBE: SWEET BROWN SUGAR, SPICY SRIRACHA, SALTY SOY SAUCE. WHAT OTHER FOODS COMBINE SWEET AND SALTY?

INGREDIENTS:

- ¼ CUP SOY SAUCE
- JUICE OF 2 LIMES
- 1 TEASPOON SRIRACHA
- 4 TBSP VEGETABLE OR CANOLA OIL
- 1 TSP TOASTED SESAME OIL
- SALT AND BLACK PEPPER
- 2 POUNDS BONELESS, SKINLESS CHICKEN THIGHS
- 3 TBSP VEGETABLE OIL
- 1 TSP FRESH GINGER, GRATED
- 1 TEASPOON DRIED RED PEPPER FLAKES
- JUICE OF 2 LIMES
- 4TBSP PACKED LIGHT BROWN SUGAR
- 4 TBSP SOY SAUCE
- 4TBSP RICE WINE VINEGAR
- 8 OUNCES FLAT RICE NOODLES, BOILED UNTIL AL DENTE, RINSED AND DRAINED
- ¼ CUP FRESH CILANTRO LEAVES

INSTRUCTIONS:

MARINADE: PLACE ¼ CUP SOY SAUCE, JUICE OF 2 LIMES, AND SRIRACHA IN A MEDIUM MIXING BOWL, WHISKING TO COMBINE. WHILE WHISKING, DRIZZLE 2 TABLESPOONS VEGETABLE OIL AND SESAME OIL A FEW DROPS AT A TIME. WHISK UNTIL ALL OF THE OIL IS MIXED IN. TASTE MARINADE AND SEASON WITH PEPPER. POUR MARINADE INTO A LARGE ZIP-TOP BAG. ADD CHICKEN PIECES, TURNING SEVERAL TIMES TO COAT. PLACE CHICKEN IN REFRIGERATOR AND MARINATE AT LEAST 30 MINUTES AND UP TO 2 HOURS.

SALAD DRESSING: HEAT 3 TABLESPOONS OIL IN A MEDIUM SAUCEPAN OVER MEDIUM HEAT. ADD GINGER AND RED PEPPER FLAKES AND COOK UNTIL THE GINGER SOFTENS, ABOUT 2 MINUTES. INCREASE HEAT TO HIGH, ADD JUICE OF 2 LIMES, BROWN SUGAR, AND 4 TABLESPOONS SOY SAUCE. SIMMER, STIRRING OCCASIONALLY, UNTIL THE MIXTURE REDUCES BY HALF, ABOUT 6-8 MINUTES. REMOVE FROM HEAT AND ADD RICE VINEGAR. ALLOW DRESSING TO COOL TO ROOM TEMPERATURE. PLACE COOKED NOODLES ON A SERVING PLATTER AND TOSS WITH MOST OF THE DRESSING. SAVE A SMALL AMOUNT TO SERVE ON THE SIDE

FINISH CHICKEN: HEAT A LARGE SKILLET OVER HIGH HEAT, ADD REMAINING 2 TABLESPOONS OIL, SWIRLING TO COAT. DRAIN CHICKEN AND DISCARD MARINADE. ADD CHICKEN TO SKILLET AND FRY, STIRRING FREQUENTLY, UNTIL CHICKEN IS COOKED THROUGH, ABOUT 5-7 MINUTES. POUR CHICKEN OVER NOODLE SALAD AND TOSS WELL TO COAT. SERVE WARM OR AT ROOM TEMPERATURE, GARNISHED WITH CILANTRO.