



DINNER TONIGHT

Simple Chicken
Sesame Noodles



FUN

Someone gives a theme,
like “the zoo.” Players
name 3 things in that
category



CONVERSATION

Finish this sentence:
“Everyone knows my
worst habit is....”





Simple Chicken Sesame Noodles

INGREDIENTS

Noodle Ingredients:

- 2 chicken breasts, bone-in
- 1 $\frac{3}{4}$ lbs. linguine
- $\frac{1}{2}$ cup sesame seeds
- 2 cups snow peas

Sauce Ingredients:

- 3 garlic cloves, minced
- $\frac{3}{4}$ cup sesame oil
- $\frac{3}{4}$ cup soy sauce
- 6 tbsp. balsamic vinegar
- 2 tbsp. hot pepper oil
- 2 tbsp. peanut butter
- 2 bunches scallions, minced (white parts only)

INSTRUCTIONS

1. Preheat oven to 375 degrees. Toast sesame seeds on a cookie sheet in the oven for 5-10 min., until golden. Set aside.
2. Brush chicken with olive oil, season with salt and pepper, and roast in the oven for about 45 min. to an hour.
3. Bring two pots of water (one sm. and one lg.) to a boil. Cook snow peas in small pot for about 2 min., then plunge them into cold water, cut into thin strips, and set aside.
4. Cook the linguine in the large pot until al dente, about 8 minutes.
5. While the linguine and chicken are cooking, whisk together the sauce ingredients. Divide the sauce into two bowls.
6. When the chicken is done, shred it into bite-sized pieces and put it into one of the bowls of sauce to marinate.
7. When the linguine is ready, drain and place it in a large bowl. Toss with the second bowl of sauce.
8. Add the toasted sesame seeds, top with the chicken, remaining sauce, and sliced snow peas.

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fun and conversation!