

# Thai Chicken Noodles with Tangerine Sauce



## Ingredients:

### For chicken marinade:

- 1 lb. boneless, skinless chicken breasts, cut into strips
- 1 cup Juicy Juice 100% Juice, Orange Tangerine
- ½ cup soy sauce
- 2 cloves garlic, minced
- 1-inch piece of ginger, minced

### For noodles and sauce:

- 1 pkg. rice noodles (can sub with linguine pasta)
- ½ cup Juicy Juice 100% Juice, Orange Tangerine
- ⅓ cup fresh lime juice (about 2 limes)
- 2 cloves garlic
- 3 tablespoons sesame oil
- 3 tablespoons honey
- ½ cup creamy peanut butter (can sub with almond butter)
- 2 tablespoons vegetable oil
- 1 red bell pepper, seeded and thinly sliced
- 4 scallions, chopped
- ¼ cup cilantro, finely chopped
- ¼ cup crushed peanuts (optional)

## Instructions:

1. Place marinade ingredients into a plastic freezer bag, along with the chicken, and seal. Using your hands, make sure chicken soaks up the sauce. Place the bag in the fridge and marinate for 30 minutes.
2. To make your sauce, place the Juicy Juice 100% Juice, lime juice, garlic cloves, sesame oil, honey and peanut butter into the blender and blend until smooth. Taste and season with salt or sriracha if desired.
3. Cook pasta according to package instructions. Drain and set aside.
4. While pasta is cooking, heat vegetable oil in a large skillet over medium-high heat. Remove chicken from marinade (discarding the rest) and sauté until it's cooked through, 6-7 minutes.
5. Add the pasta and sauce to your skillet, toss, and cook for a minute or two until the sauce is heated. Top with red peppers, scallions, cilantro and chopped peanuts and serve.

**Cook Time:** 15 minutes

**Total Time:** 1 hour **Serves:** 4-6

Juicy Juice  
**SIRIOUSLY**  
**FUN**  
-COOKING-