



# Sesame Noodles

with Farmers Market Veggies and Shredded Chinese Chicken

Makes 4–6 servings ~ \$19.22 (\$4.81–\$3.20 per serving)

## Dressing

6 cloves Garlic	3 Tbsp. Ginger
4 oz. Tahini	5 Tbsp. Sesame Oil
6 Tbsp. Soy Sauce	7 1/2 Tbsp. Sherry
6 Tbsp. Rice Vinegar	3 1/2 Tbsp. Honey
3/4 to 1 Tbsp. Chile Paste	1 tsp. Five Spice Powder

## Directions

1. Process in blender. Reserve a little to pour over chicken, if using.

## Noodles

1 lb. Spaghetti

## Directions

Cook noodles and toss with dressing when hot. Garnish with your choice of veggies:

Red Pepper – julienned	Carrots – julienned
Green Beans	Peas or snap peas
Broccoli florets	Edamame
Sprouts	Scallions

## Chicken

1. Poach or roast one chicken thigh. Remove skin and shred.
2. Add to noodles. Pour a little of the extra dressing on top.

Recipe courtesy of Harry Shapiro, Harry's Roadhouse

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