

# Spaghetti with Chicken & Peanut Sauce

Make this simple Asian-style dinner with pantry staples

Serves 4

1 x 14 ounce can chicken broth (1+3/4 cups broth made with chicken bouillon)

2 Tablespoons soy sauce

2 Tablespoon Mirin (rice wine) or water

1 Tablespoon cornstarch

¼ teaspoon each ground ginger, red pepper flakes and garlic powder

½ cup smooth peanut butter

1 pouch or can cooked chicken

16 oz. cooked spaghetti or angel hair pasta

1 Tablespoon vegetable oil

Optional garnishes: green onions sliced on the diagonal and/or toasted sesame seeds

Whisk sauce ingredients together in a medium pan: broth, soy sauce, Mirin, cornstarch, ginger, garlic and red pepper flakes. Add peanut butter and whisk until smooth.

Bring a large pot of salted water to a boil and cook spaghetti as package directs.

While spaghetti water is heating, cook the sauce over medium-high heat until thickened.

Add chicken to thickened sauce and warm through.

Drain spaghetti and toss with vegetable oil. Pour into large serving bowl.

Stir warm peanut sauce and chicken into spaghetti.

Garnish spaghetti with green onions and/or sesame seeds if desired.

[Vegetarian option](#): prepare without chicken