**Angel Hair (Capellini) with Peanut Sauce**

80 g angel hair pasta

10 mL oil

1 chicken breast (boneless, skinless) cut into cubes

175 mL chicken broth (or 175 mL water & 5 mL bouillon powder)

10 mL honey

7 mL soy sauce

20 mL peanut butter

7 mL corn starch

2 mL ground ginger

½ green onion, sliced

1 clove garlic, minced

0.5-1 mL dried chili pepper flakes

1. Begin boiling a large pot of water for pasta but do **NOT** add angel hair until sauce is done.
2. In a frying pan over medium heat, add oil and chicken. Saute chicken until golden brown. When chicken is done (= no pink showing), transfer to a clean bowl and set aside.
3. Sauce: in a large liquid measuring cup, combine chicken broth, honey, soy sauce, peanut butter, cornstarch, ginger, green onions, garlic and chili flakes.

*This is a good time to add pasta to boiling water. Drain when al dente.*

1. Pour sauce into frying pan, cook over medium heat, stirring constantly until it boils.
2. Reduce heat, add chicken and pasta. Toss with tongs till well covered.
3. If sauce is too thick, add pasta water to thin out the sauce as needed.