

## **HOISIN-GRILLED CHICKEN WITH SOBA NOODLES**

*(adapted from [Cooking Light](#), June 2013)*

2 tablespoons hoisin sauce  
2 teaspoons balsamic vinegar  
1 + 1/2 teaspoons Worcestershire sauce  
1/2 teaspoon Chinese five-spice powder  
3 skinless, boneless chicken breast halves  
salt  
green tea soba noodles (or regular soba)  
1 + 1/2 cups sugar snap peas, trimmed and halved diagonally  
2 tablespoons rice vinegar  
1 tablespoon dark sesame oil  
2 teaspoons soy sauce  
1 teaspoon Sriracha sauce  
toasted sesame seeds to taste  
sliced green onions, to taste

Combine hoisin, balsamic vinegar, Worcestershire sauce, and five-spice powder in a large bowl. Add chicken; toss to coat. Grill for 10 minutes or until done, flipping the pieces half-way through cooking time. Remove from the grill, let it stand for 5 minutes tented with aluminum foil. Thinly slice across the grain.

Meanwhile, bring a large saucepan of salted water to a boil. Prepare the dressing for the noodles by mixing rice vinegar, sesame oil, and soy sauce in a small bowl. Reserve.

Add noodles to the boiling water; cook for about 4 minutes. Add peas; cook 1 minute or until noodles are tender. Drain. Add reserved dressing to the noodles & peas mixture. Toss to coat. Arrange noodles on a serving plate, top with chicken slices. Sprinkle with sesame seeds and green onions right before serving.