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Udon with Chicken and Garlicky Peanut Dressing

8 Ratings

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Ingredients

- ☐ ¼ cup natural creamy peanut butter
- ☐ ¼ cup soy sauce
- ☐ ¼ cup unseasoned rice vinegar
- ☐ 1 tablespoon honey
- ☐ 1 garlic clove, finely grated
- ☐ ¼ cup vegetable oil
- ☐ 8 ounces dried udon noodles
- ☐ Kosher salt
- ☐ 8 ounces shredded rotisserie chicken (about 2 cups)
- ☐ 1½ cups thinly sliced celery hearts and leaves
- ☐ 1½ cups mung bean sprouts
- ☐ 1 small daikon (Japanese white radish), peeled, cut into matchsticks
- ☐ 2 teaspoons black and/or white sesame seeds
- ☐ Chili oil (for serving)

Recipe Preparation

- Whisk peanut butter, soy sauce, vinegar, honey, and garlic in a small bowl until smooth. Gradually add vegetable oil, whisking constantly until emulsified; set aside.
- Cook noodles in a large saucepan of boiling salted water according to package instructions until al dente. Drain; rinse under cold water, then drain again.
- Toss noodles, chicken, celery, bean sprouts, and daikon in a large bowl with three-quarters of reserved dressing to combine and evenly coat; season with salt. Top with sesame seeds and drizzle remaining dressing and chili oil over.
- **Do Ahead:** Dressing can be made 1 day ahead. Cover and chill.

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