



Sesame Noodles with Chicken & Kale

Servings: 60

Directions

1. Trim & slice green onions.
2. Stem, core, and seed pepper. Slice thinly.
3. Blend tahini, soy sauce, rice vinegar, garlic, ginger, pepper, hot sauce and cayenne in a food processor fitted with a steel blade, a blender or with an immersion blender. While the motor is running, slowly add oil. Taste and adjust seasoning if desired. Refrigerate.
4. Put chicken in a 4-inch full hotel pan. Cover and heat in a steamer until it reaches 165°F, about 20 minutes.
5. Place a bowl of ice water and long-handled strainer next to stove.
6. Bring 5 gal of water and 1 TB salt to a boil in each of 2 large stockpots. Add kale to one stockpot; stir. Cook for 10 minutes. Remove with the strainer and plunge into the ice water. Let stand for 5 minutes; drain and set aside.
7. Cook pasta in the other stockpot, stirring occasionally, until tender, 10 to 12 minutes. Drain.
8. Divide the cooked pasta between two 2-inch full hotel pans. Pour half the dressing over the pasta and toss until well combined. Sprinkle each pan with half the kale, carrots, green onions, bell pepper and chicken. Drizzle each pan with the remaining dressing and sprinkle with sesame seeds. Serve warm or cold.

Ingredients

- 1 bunch of scallions
- 1 medium of red bell pepper
- 3 cups of tahini
- 2-1/2 cups of soy sauce, low sodium
- 2-1/2 cups of rice vinegar
- 1/4 cup of garlic, chopped
- 2 TB of ginger, ground
- 2 TB of black pepper, ground
- 2 TB of hot sauce
- 2 tsp of cayenne pepper
- 2 cups of sesame oil
- 8 lbs of chicken, cooked & diced
- 10 gallons of water
- 2 TB of salt, kosher
- 5 lbs of kale, stemmed & chopped
- 3 lbs of whole wheat spaghetti
- 1 cup of carrots, grated
- 1/2 cup of sesame seeds, toasted

Recipe courtesy of **New School Cuisine (VT)**