20 min

Spicy Szechuan Noodles



HEAT lg. covered saucepot **salted** water to boiling on high.

ADD 10 oz. **Chinese egg noodles** or **thin spaghetti.** Cook as label directs; drain and rinse under cold water.

PUREE, in food processor, ³/₄ c.

chicken broth, 3 Tbsp. each lowersodium soy sauce and lime juice, and 1 Tbsp. each sugar, Sriracha hot sauce, and chopped fresh ginger.

HEAT 2 Tbsp. canola oil in 12-in. skillet on high.

ADD 8 oz. ground turkey; cook 5 min., breaking up with spoon. Add broth mixture; simmer 5 min. or until turkey is cooked through.

STIR in 5 oz. baby spinach; cook 1 min.

DIVIDE noodles among 4 plates; top with sauce and **chopped peanuts**.

Serves 4