

Making it delicious

Peanut Noodles



Ingredients:

- 8 oz. spaghetti or angel hair pasta
- 2 cups veggies, such as:
Cucumber, bell peppers, broccoli, carrot, zucchini, peas, beans, shredded cabbage, etc.

Peanut Sauce:

- 1/2 cup peanut butter (or SunButter)
- 1/4 cup lime juice (or rice vinegar)
- 2 small garlic cloves, minced*
- 2 Tbsp. soy sauce
- 2 Tbsp. honey (or brown sugar)
- 2-3 tsp. sesame oil (optional)
- 1/4 cup hot pasta water
**or 1/4 tsp. garlic powder*

Optional:

- 1/4 tsp. ground ginger
- 1/4 tsp. red pepper flakes



Instructions:

- Cook the pasta according to the package directions. Save 1/4 cup of the hot pasta water to use for thinning the peanut sauce later. Drain and set aside.
- Prepare your veggies:
 - Heat the frozen veggies
 - Drain the canned veggies
 - Wash & chop (or shred) the fresh veggies
- In a bowl, whisk together the sauce ingredients.
- Taste the sauce and adjust seasonings to your liking.
- In a large bowl, mix the noodles and veggies with the sauce.
- Enjoy warm or chilled.

Sauce recipe adapted from: thekitchn.com & sunbutter.com

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