



Asian Noodles With Peanut Sauce

1 lb. thin spaghetti
1/4 c. peanut butter
1/3 c. warm water
1/4 c. soy sauce
2 tbsp. cider vinegar
4 tsp. sugar
1/2 tsp. fresh garlic, minced or grated
1/2 tsp. fresh ginger, minced or grated
red pepper flakes to taste
12-16 oz broccoli or snow peas, or a combination of vegetables*
1/4 c. green onions and/or cilantro, chopped
Lime wedges, optional

Cook pasta according to directions.

While the pasta cooks, combine peanut butter and warm water in a medium bowl. Whisk into a smooth, thin sauce. Add soy sauce, vinegar, and sugar. Whisk until sugar dissolves. Stir in red pepper flakes.

Steam the vegetables in 1-inch of boiling water for 3-5 minutes. (Broccoli will take a little longer than snow peas.) Drain the vegetables and keep warm.

Drain the cooked pasta, transfer it to a large serving bowl and add the peanut sauce and steamed veggies. Toss to combine. Serve warm or cold. Garnished with green onions or cilantro and a squeeze of lime juice, if you wish.

Serving suggestions:

Add sliced cooked chicken breast, firm tofu, or chopped peanuts.

*Include, lightly steamed: sliced red bell pepper, thinly sliced carrots, cabbage.