



# PEANUT NOODLES

BY TRIMAZING



## INGREDIENTS

### Noodles and veggies

16 oz pasta spaghetti, angel hair, linguine, rice noodle sticks, soba, etc.  
1 head broccoli cut into small florets  
¼ head red cabbage thinly shaved  
2 carrots grated  
1 red bell pepper chopped or julienned  
1 cup sliced sugar snap peas or thawed shelled edamame or green peas  
¼ cup green onions thinly sliced  
1 tbsp black sesame seeds or peanuts for garnish

### Peanut sauce

2 tbsp grated fresh ginger or ½ tsp dried ginger  
4 cloves garlic, minced or 1 tsp garlic granules  
1 cup peanut butter, creamy or chunky or other nut or seed butter of choice  
¾ cup tamari or soy sauce  
¼ cup rice vinegar  
¼ cup maple syrup  
½ cup water  
2 tsp chili-garlic sauce or Sriracha sauce (optional)

## DIRECTIONS:

- Prepare the peanut sauce by mixing all ingredients in a medium saucepan. Bring to a simmer over medium heat until combined and thickened. Add more water if sauce gets too thick. Set aside.
- Prepare the pasta per package directions. Put cut broccoli florets into colander and drain hot pasta on top to drain the noodles and quickly blanch the broccoli. Add peanut sauce to pot you cooked the pasta in and pour hot noodles and broccoli on top. Add rest of prepared vegetables and toss over low heat to combine and heat vegetables. Veggies will be crisp-tender.
- Portion out into bowls and top with sesame seeds or peanuts. Enjoy!