



Inspired by
Thai Cuisine

NOODLES WITH PEANUT BUTTER SAUCE

Makes 8 servings

Ingredients

- 16 ounces of whole wheat pasta
- 1/4 cup peanut butter
- 1/3 cup warm water
- 1/4 cup low-sodium soy sauce
- 2 tablespoons cider vinegar
- 4 teaspoons sugar
- 1, 10-12-ounce bag thawed frozen vegetables (such as broccoli or snow peas)

How to Make

1. Cook pasta using package directions. Make sauce and veggies while pasta cooks.
2. In a medium bowl, combine peanut butter and warm water. Stir into a smooth, thin sauce.
3. Add soy sauce, vinegar, and sugar. Mix until sugar dissolves. If using, stir in red pepper flakes.
4. In a microwave-safe bowl, add thawed frozen veggies and 1/2 cup water. Steam in microwave for 3-5 minutes. Drain any excess water.
5. Pour peanut sauce and steamed veggies over cooked, drained pasta. Toss to combine. Serve warm or cold.