

PEANUT NOODLES

Prep Time: 20-25 mins

Cooking Time: 20 mins

Servings: 4



INGREDIENTS

- 1, 8 oz pack spaghetti pasta
- 1 small head of cabbage, thinly sliced
- 1 bell pepper, thinly sliced
- 3 green onions, chopped
- 2 carrots, grated
- 1 bunch cilantro, coarsely chopped

Peanut Sauce:

- 1 pack of peanut butter (3Tbs)
- 2 garlic cloves, minced
- 1-2 tablespoon ginger, grated
- 2 tablespoons soy sauce*
- 1 tablespoon rice wine vinegar*

- 3 tablespoons sesame oil*
- 2-3 tablespoons canola oil*
- 2 limes, juiced
- 1 tablespoon brown sugar (or regular sugar, or honey)*
- 1/2-1 tablespoons chili flakes*

**ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

1. **Ready Pasta Water** : Put a large pot, filled 1/2 to 3/4 full on high heat on the stove. Cover with a lid.
2. **Make Dressing** : Place all the above sauce ingredients into a mixing bowl and whisk together, until well combined.
3. **Cook Pasta** : Once water is boiling, throw a big pinch of salt and a splash of olive oil into the water, then add in the noodles, stirring every couple of minutes. Cook for 5-10 minutes. Before draining pasta, scoop out 2 cups of the pasta water and sit aside. Drain off noodles in a colander, and sit aside.
4. **Prepare Cabbage** : Take the head of cabbage, cut it into quarters, and remove the stem. Thinly slice each quarter of cabbage and sit aside.
5. **Prepare Other Veggies** : Slice the bell pepper into very thin strips, removing seeds and membrane. Grate both carrots. Chop the cilantro and green onions. Place all aside cabbage.
6. **Lightly Sauté Veggies** : Heat up a large sauté pan on medium-high heat. Add splash of oil, toss in veggies, and let cook for 5-10 minutes, stirring often, until they are just barely cooked. Reduce heat.
7. **Combine** : Add the cooked noodles, peanut sauce, and cilantro to the sauté pan, and stir to combine well. If sauce is too thick, add some of the leftover pasta water until you reach desired consistency.
8. **Garnish and Serve** : Portion out noodles and garnish liberally with roasted peanuts (optional) and green onions.

> Add more chili flakes or paste to make this dish as spicy as you like

> Would pair nicely with most grilled proteins

> Lime juice, peanuts, and green onions really make this dish, so don't be afraid to add too much!

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