

peanut noodles

Directions

- > In a large pot, bring salted water to a boil.
- > While waiting, make the sauce:
Place all the sauce ingredients in a bowl. Add 3 tablespoons of water and whisk.
- > When the water boils, add the broccoli and boil for a minute.
Remove the broccoli from the pot and place into a sauce pan.
- > Bring the same water back to a boil and cook the pasta - be careful not to overcook the pasta.
- > Add the drained pasta to the sauce pan with the broccoli. Pour the sauce over the pasta and mix well.
- > Add the shredded cabbage, carrots and red pepper. Mix well.
- > Garnish with the green onions, then serve.

Ingredients

Sauce

- 3 tablespoons peanut butter
- 2 tablespoons soy sauce
- 1 garlic clove, minced
- 3/4 tablespoons lime juice
- 1/2 teaspoon crushed red pepper flakes

- 8 oz fettuccine
- 2 cups broccoli
- 2 tablespoons green onions, chopped
- 1 cup shredded cabbage
- 1 cup shredded carrots
- 1 cup red pepper, cut into strips

feeds: 3

takes: 30 minutes

