

# Asian Noodles with Peanut Sauce

Serving size: 1 cup (8 servings)



## INGREDIENTS

- ½ cup peanut butter
- 6 ½ ounces water
- 3 oz low-sodium soy sauce
- 3 oz rice wine vinegar
- 1 oz lime juice
- ½ oz siracha
- ½ tbsp fresh chopped garlic
- ½ tbsp light brown sugar
- ½ tbsp onion powder
- ½ tsp ground ginger
- 16 oz. spaghetti noodles
- 3 oz. sliced carrots
- 3 oz. broccoli florets
- 4 oz. julienned tri-color bell peppers
- 1 cup cooked shredded chicken

## INSTRUCTIONS

1. In a bowl mix together peanut butter, water, soy sauce, vinegar, lime juice, siracha, garlic, brown sugar, onion powder, and ground ginger and mix until all ingredients are combined. Heat the sauce in a pan using medium-low heat and stirring occasionally (165°F). Set aside.
2. Cook pasta in boiling water until al dente (using package instructions)
3. While pasta is cooking, steam or sauté the vegetables until done (140°F).
4. Drain noodles and toss with the sauce then add in the chicken and vegetables.
5. Garnish with your choice of chopped green onions, chopped peanuts, or cilantro and enjoy!