



PEANUT BUTTER SPICY NOODLES

Servings 4

Prep 10 min

Cook 15 min

For The Dressing

½ cup Saratoga Peanut Butter Plain Jane Chunky PB

3 Tbsp. Soy Sauce

3 Tbsp. Fresh ground chili sauce (ex. Sriracha), more or less to taste

2 Tbsp. Juice from 2 limes (rice wine vinegar works too)

1 Tbsp. Toasted Sesame Seed Oil

1 clove Garlic (grated)

1 Tbsp. Brown Sugar or Agave

3 Tbsp. Warm Water

Noodles

8 oz. Rice Noodles for gluten free (recipe was chinese noodles but you can substitute your favorite noodle)

To Assemble

2 large Red/Orange or yellow bell peppers (thin strips)

1 large Cucumber (seeded & sliced fine)

1 cup Bean Sprouts

1 cup Cilantro

8 Scallions (sliced into strips)

2 Jalapeño (diced, remove seeds for less spice)

1 to 2 Red Chilies (minced)

½ cup Crushed Peanuts

Directions

- 1 Prepare noodles according to package.
- 2 Drain and transfer to a large bowl of ice water.
- 3 Let noodles sit until thoroughly chilled. Set aside.
- 4 In a separate bowl, combine peanut butter, soy sauce, chili sauce, lime juice, sesame seed oil, garlic, brown sugar (or Agave), and water.
- 5 Whisk until blended. Add drained noodles to bowl.
- 6 Add bell peppers, cucumber, bean sprouts, basil leaves, scallions, jalapeños, and chilies (if using).
- 7 Lightly toss to combine.
- 8 Serve immediately, topped with crushed peanuts and Salt and Pepper to taste.

