



Rice Noodles with Peanut Sauce

\$.96 per serving

Servings 6
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Ingredients

- 1/4 tsp ground ginger
- 1 clove garlic (or 1 tbs chopped garlic scape)
- 2 tbs maple syrup
- 1/3 cup peanut butter
- 2 tbs rice vinegar
- 2 tbs soy sauce
- 2 tbs olive oil
- 2 tbs sesame oil divided
- 8 ounces brown rice noodles
- 3 scallions white and green parts diced
- 2 carrots sliced
- 1 tbs toasted sesame seeds

Instructions

1. To make the sauce, combine the ginger, garlic, maple syrup, peanut butter, rice vinegar, soy sauce, olive oil, and 1 tablespoon of sesame oil in a food processor or blender. Process until smooth and set aside.
2. Cook the noodles in a large pot of water according to the package directions. Before draining the noodles, measure out a half cup of the cooking water and set it aside. Drain the noodles and place them in a large bowl. Add the remaining tablespoon of sesame oil to the noodles and stir.
3. Mix the peanut butter dressing with the half cup of cooking water. Pour this sauce over the hot noodles and stir. Leave the noodles at room temperature for 30 to 60 minutes, stirring occasionally to help the noodles soak up the sauce.
4. When you're ready to serve the noodles, stir in the scallions, carrots, and sesame seeds. This dish can be served at room temperature.