



Recipes

Grains

Peanut Rice Noodles

Prep Time: 5 minutes

Cooking Time: 10 minutes

Yield: 6 servings

Ingredients:

1/2 pound rice noodles
1/2 cup chopped peanuts, roasted, skinned
1 cup shredded red cabbage
1 bunch scallions, chopped

Peanut Sauce:

1/4 cup natural peanut butter
1 clove garlic, minced
1/8 cup orange juice
2 teaspoons tamari

Directions:

1. Bring a pot of water to a boil, then turn off the heat and soak the rice noodles for 10 minutes. Drain and allow to cool.
2. In a bowl mix prepare peanut sauce. Combine all ingredients until they are well blended. Add water to get desired consistency.
3. In a large bowl mix the rice noodles with the peanut sauce.
4. Top each serving with peanuts cabbage and scallions.

Variation:

Try udon or soba noodles in place of rice noodles.