



# Recipes

## Grains and Pasta

### **Peanut Soba Noodles**

*Prep Time: 5 minutes*

*Cooking Time: 10 minutes*

*Yields: 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
- water

#### **Directions:**

1. Bring a pot of water to a boil, then turn off the heat and soak the rice noodles for 10 minutes.
2. While soaking noodles, mix all the peanut sauce ingredients in a bowl and whisk with a fork until all ingredients are well blended, adding a bit of water until it is the thickness you desire.
3. Drain and rinse the noodles to cool them.
4. Toss the rice noodles with the peanut sauce, transfer them to a serving bowl, then sprinkle the veggies and peanuts on top.