

Simple Noodles with Peanut Sauce

Adapted from momadvice.com

Recipe type: lunch

Serves: 4

Time: 20 minutes



Ingredients

- 1 pound linguine, or other pasta noodles, cooked
- 4 tablespoons fresh or dried parsley
- 3 cloves garlic
- ½ cup soy sauce
- ½ cup canola or vegetable oil
- ¼ cup peanut butter (more if you prefer)
- 2 tablespoons rice vinegar, or other light vinegar of your choice
- 3 tablespoons brown sugar, optional

optional toppings: ½ cup shredded carrots, a few teaspoons sesame seeds, chopped peanuts, shredded chicken, green onions

Directions

1. Blend in a food processor or mince garlic and parsley.
2. Add soy sauce, oil, peanut butter, vinegar, and optional sugar, mixing until blended smooth. It should have a thick, saucy consistency. Thicken or thin as need with water or peanut butter.
3. Pour sauce over drained pasta and mix so that sauce covers noodles. Add any desired toppings. Pasta may be served hot or cold.



2015