

Simple Noodles with Peanut Sauce

Adapted from momadvice.com

Provided by the Auburn Interfaith Food Closet



RECIPE TYPE: Salad, Lunch

SERVES: 4

TOTAL TIME: 20 minutes

INGREDIENTS:

- 1 pound linguine, or other pasta noodles, cooked
- 2 tablespoons dried parsley
- 2 teaspoons minced garlic
- 1/2 cup soy sauce
- 1/2 cup vegetable oil
- 1/4 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: 1/2 cup shredded carrots, a few teaspoons sesame seeds, chopped peanuts, shredded chicken, slivered green onions

DIRECTIONS:

1. Mix together peanut butter, minced garlic and parsley.
2. Slowly add in soy sauce, oil, and vinegar; and then add optional brown sugar. Mix well until blended smooth. It should have a thick, saucy consistency. Thicken or thin as needed with water or peanut butter.
3. Pour sauce over drained pasta and mix well. Add any optional toppings, to taste. Pasta may be served hot or cold.



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