

Vegan Thai Peanut Noodles*

A flavorful and satisfying vegan noodle dish with a creamy peanut sauce, fresh vegetables, and a hint of spice.

Prep Time: 20 minutes

Total Time: 35 minutes

Cook Time: 15 minutes

8 oz Rice Noodles

1 lg Red Bell Pepper (julienned)

1 lg Carrot (julienned)

1 C Snow Peas

1 C Red Cabbage (shredded)

3 Green Onions (sliced)

1/4 C Fresh Cilantro (chopped)

1/4 C Roasted Peanuts (chopped)

1 T Sesame Seeds

Peanut Sauce:

1/2 C Peanut Butter

1/4 C Soy Sauce

2 T Lime Juice

2 T Maple Syrup

1 T Rice Vinegar

1 T Sriracha (optional)

1 T Thai Chai tea (ground)

1/4 C Water (to thin, if needed)

Prepare the Noodles: Cook the rice noodles according to the package instructions. Drain and set aside.

Prepare the Peanut Sauce: In a bowl, whisk together the peanut butter, soy sauce, lime juice, maple syrup, rice vinegar, sriracha (if using), ground Thai Chai tea, and water until smooth and creamy.

Combine and Serve: In a large bowl, toss the cooked noodles with the peanut sauce until well coated. Add the red bell pepper, carrot, snow peas, red cabbage, and green onions. Toss to combine. Garnish with fresh cilantro, roasted peanuts, and sesame seeds. Serve immediately.

NOTE: These vegan Thai peanut noodles can be stored in the refrigerator for up to 3 days.