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Thai Peanut Noodles

Here is a real easy and affordable recipe for Thai peanut noodles. I went ahead and used a package of Chinese flat rice noodles because I had some. You can use linguine or spaghetti if you prefer.

Here is what you are going to need:

12 oz. linguine, spaghetti or flat rice noodles

8 green onions, white, light green and green parts chopped

5 garlic cloves, minced

1 tablespoon grated ginger

2 medium carrots, grated

2 tablespoons sesame oil

1/4 cup honey

1/4 cup creamy peanut butter

1/2 cup soy sauce

2 tablespoons unseasoned rice vinegar

1 teaspoon fish sauce

1/3 cup chopped peanuts

- Bring a large pot of salted water to a boil. Cook pasta as per package instructions.
- In a bowl, whisk together the honey, peanut butter, soy sauce, vinegar and fish sauce.
- Heat a large skillet with the sesame oil. Add the carrots and sauté for a couple of minutes. Add the onions and garlic. Sauté for 5 to 7 minutes. Add the peanut butter dressing. Cook, stirring, until heated through. Add the pasta and toss to coat well. Serve garnished with chopped peanuts. Enjoy!