



## Thai Peanut Noodle Salad

Recipe Courtesy of Northern Illinois Food Bank

### Ingredients

- 6 tablespoons creamy peanut butter
- 1/4 cup low-salt chicken or vegetable broth
- 3 tablespoons rice vinegar
- 3 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon minced peeled fresh ginger (optional)
- 1 tablespoon minced cilantro (optional)
- 1 tablespoon hot sauce (preferably Thai Chili Garlic Sauce or Sriracha)
- 8 ounces angel hair pasta
- 1 large carrot, cut into matchstick-size strips
- 1 cup baby spinach leaves
- 1/2 cup chopped green onions
- 1/4 cup chopped salted peanuts

**Chef Tip:**  
You can use any number of vegetables in this salad including bell peppers, cucumbers, broccoli, cauliflower and asparagus.

### Directions

1. Combine first 8 ingredients in small bowl; whisk to blend. Set dressing aside.
2. Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain pasta; rinse with cold water and drain again. Transfer pasta to medium bowl.
3. Add vegetables. Pour dressing over; toss to coat. Sprinkle with peanuts.