

# Spicy Peanut Noodles



PREPARATION TIME

15 minutes



COOKING TIME

15 minutes



PERFECT PARTNER

cashew chicken



Many cooks have trouble estimating the amount of spaghetti noodles to cook. If you have cooked too much, do not throw away the leftovers. This recipe is a tasty use for extra noodles.

## SHOPPING LIST

- peanut butter • soy sauce
- chicken broth • sesame oil
- sesame seeds • carrot • ginger

## ON HAND

- vinegar • brown sugar • garlic
- cayenne pepper • spaghetti

## INGREDIENTS

- 1 pound spaghetti noodles
- 1/2 cup peanut butter
- 2 tablespoons white-wine vinegar
- 2 tablespoons soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon grated fresh ginger
- 1 tablespoon sesame oil
- 1/4 teaspoon cayenne pepper
- 1 small clove garlic, minced
- 3/4 cup very hot chicken broth
- 1 medium carrot, shredded
- 1 tablespoon toasted sesame seeds

SERVES 4

**COOKIN'**  
*Express*

- Coat a measuring cup with oil or cooking spray before adding the peanut butter—less of the sticky ingredient will be left behind.

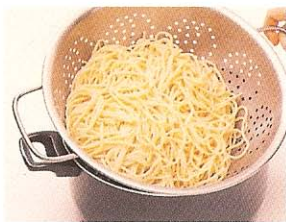
### Make Ahead

You can make the sauce in step 2 up to 8 hours ahead. Cover; keep at room temperature.

### ◆ VARIATION

For a delightful crunch, add 1/4 cup chopped dry-roasted peanuts with the sesame seeds and carrot.

**1** Bring 4 quarts water to a boil in a large pot over high heat; add noodles. Cook according to package directions; drain. Return noodles to pot.



**2** Meanwhile, combine peanut butter, vinegar, soy sauce, brown sugar, ginger, sesame oil, cayenne, garlic and chicken broth in a blender. Process until well mixed, about 2 minutes.

**3** Pour sauce over noodles in pot. Stir until noodles are coated and sauce is evenly distributed.



**4** Place noodles in a serving bowl. Top with carrot and sesame seeds.