

Asian Peanut Noodle Pasta Salad

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Ingredients

1/2 cup creamy peanut butter
1/4 cup soy sauce
1/4 cup rice vinegar
1 Tbsp. sesame oil
2 Tbsp. Sriracha
1/4 cup water
1 Tbsp. ginger /minced
3 cloves garlic /minced
2 Tbsp. brown sugar
1 Box Whole Grain Linguine (or any pasta will do)
1 cup carrots /finely cut into matchsticks
2 cucumbers /shaved using vegetable peeler
1 red bell pepper /thinly sliced into strips
1 yellow bell pepper /thinly sliced into strips
1/2 cup green onion /sliced
1/4 cup cilantro /chopped
1/4 cup peanuts /chopped

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta according to instructions on the box. Drain and run cooked pasta under cold water to cool.

In a medium bowl, whisk together peanut butter, soy sauce, rice vinegar, sesame oil, Sriracha, water, minced ginger, minced garlic, and brown sugar.

Combine pasta with sliced vegetables. Pour the dressing over the pasta and vegetables and mix well. Cover and chill for at least one hour before serving. Garnish with chopped cilantro and peanuts. Enjoy!