

Peanut Soba Noodles

Prep Time: 5 minutes

Cooking Time: 10 minutes

Yields: 6 servings

Ingredients:

- 1/2 pound rice noodles
- 1/2 cup chopped peanuts, roasted, skinned
- 1 cup shredded red cabbage
- 1 bunch scallions, chopped

Peanut Sauce

- 1/4 cup natural peanut butter
- 1 clove garlic, minced
- 1/8 cup orange juice
- 2 teaspoons tamari

Directions:

1. Bring a pot of water to a boil, then turn off the heat and soak the rice noodles for 10 minutes.
2. While soaking noodles, mix all the peanut sauce ingredients in a bowl and whisk with a fork until all ingredients are well blended, adding a bit of water until it is to the thickness you desire.
3. Drain and rinse the noodles to cool them.

Toss the rice noodles with the peanut sauce, transfer them to a serving bowl, then sprinkle the veggies and peanuts on top.

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