

Spicy Asian Noodles

From Grace Fuentes, Delicious at Home

SERVES 4

8 oz Rice noodles
1 tbsp olive oil
3 to 4 garlic cloves, minced
½ cup vegetable stock or water
¼ cup natural style almond butter
¼ cup fresh cilantro
1 to 2 tsp fresh grated ginger
1 tbsp brown rice syrup or agave
1 tsp Asian or Thai hot sauce
1 tsp salt or to taste
2 tsp minced lemongrass, optional
1 large carrot
2 to 3 scallions, chopped
¼ cup coarsely chopped peanuts (optional – try chopped almonds instead)

1. Cook noodles in rapidly boiling water until al dente. Rinse and drain.
2. Heat the oil in a skillet. Add garlic and sauté over low heat until golden. Transfer the oil and the garlic into a food processor and combine with the stock, peanut butter, cilantro, ginger, hot sauce, syrup, salt and optional lemongrass. Process until smooth.
3. Toss with the noodles and serve with some carrots, scallions and peanuts on top.
4. Add some protein to this by stir-frying some thinly sliced chicken and tossing it in too!