

2010s

Sesame Peanut Noodles



Ingredients

¾ cup creamy peanut butter
½ cup rice vinegar
¼ cup reduced-sodium soy sauce
¼ cup water
2 tablespoons coarsely chopped fresh ginger
2 tablespoons honey or agave nectar
1 tablespoon sesame oil
¼ to ½ teaspoon crushed red pepper flakes
1 medium garlic clove, sliced
Whole-grain spaghetti, cooked, rinsed in cold water and drained (12 ounces uncooked)
2 medium carrots, shredded (1 cup shredded)
½ cup chopped fresh cilantro

Directions

PLACE the first nine ingredients in Oster® Versa™ Blender; BLEND on **HIGH** until smooth. PLACE cooled spaghetti in a large bowl. ADD dressing and toss to coat; TOP with carrots and cilantro before serving.

Yield: About 6 cups (6 servings)

Recipe developed for Oster® Versa™ Performance Blenders