

Recipe for:

PEANUT SAUCE COLD NOODLE SALAD

INGREDIENTS

For the Peanut Sauce

- 2 tablespoons peanut butter
- 1 teaspoon honey
- 1/2 cup olive oil
- 2 tablespoons coconut aminos
- Juice from 1 lime
- 1/2 teaspoon ginger powder
- 2 cloves garlic, finely chopped

For the Salad

- 8 ounces Spaghetti noodles
- 2 cups mustard greens
- 1 cup cabbage, shredded
- 3 carrots, peeled and cut into matchsticks
- 1/4 cup fresh cilantro, finely chopped
- 2-3 green onions, finely chopped
- 1/3 cup crushed peanuts, unsalted

DIRECTIONS

1. Cook spaghetti noodles according to directions on package. In the last 2 minutes, add mustard greens to boiling water to blanch. Drain noodles and greens in a strainer together and run cool water through to cool down. Set aside.
2. In a large mixing bowl combine peanut butter, honey, olive oil, coconut aminos, lime juice, ginger powder, and garlic. Vigorously stir until well combined.
3. To the same bowl, add cooked noodles and mustard greens, cabbage, carrots, cilantro, green onions and crushed peanuts.
4. Mix well ensuring the peanut sauce coats all salad ingredients.
Serve and enjoy!

