



SESAME PEANUT NOODLES

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Prep time: 5 min | Cook time: 20 min | Yield: 2-3 servings

DESCRIPTION

Flavorful sauce, colorful veggies, and chewy noodles come together to create this delicious, satiating dish.

INGREDIENTS

- 4 tbsp peanut butter
 - 3 tbsp soy sauce
 - 2 tbsp sesame oil
 - 2 tbsp maple syrup
 - 1 tbsp rice vinegar
 - Dash of sesame seeds
 - Dash of red pepper flakes
 - 4 cups cooked noodles
 - 1/2 cup edamame beans
 - 1/2 cup shredded carrots
 - 1/2 cup shredded red cabbage
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INSTRUCTIONS

1. In a large bowl, mix together peanut butter, soy sauce, sesame oil, maple syrup, rice vinegar, sesame seeds, and red pepper flakes until a sauce is formed
2. In a separate large bowl, toss together noodles, edamame beans, carrots, red cabbage, and sauce until well combined



DID YOU MAKE THIS RECIPE?

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