



Peanut Butter Noodles

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

These peanut butter noodles are kidfriendly and full of bright flavors You can also make this recipe with spaghetti pasta

Ingredients

- - 8 ounces Udon noodles - ½ cup chicken broth - 3 tablespoons soy sauce - 3 tablespoons peanut butter - 1 ½ tablespoons minced fresh ginger root - 1 ½ tablespoons honey - 3 cloves garlic
- minced - 2 teaspoons hot chile paste (Optional) - ¼ cup chopped green onions - ¼ cup chopped peanuts

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook udon in boiling water
2. stirring occasionally
3. until noodles are tender yet firm to the bite
4. 10 to 12 minutes. Drain. Meanwhile
5. combine chicken broth
6. soy sauce
7. peanut butter
8. ginger
9. honey
10. garlic
11. and chili paste in a medium saucepan. Cook and stir over medium heat until peanut butter melts and sauce is heated through. Add drained noodles to peanut butter sauce; toss to coat. Garnish with green onions and peanuts.