

Peanut Butter Noodles – Teresa

Ingredients:

- Spaghetti noodles, optional chicken bouillon powder, onion oil, sesame oil
- 1 Tbsp sesame seed paste “tahini” (butter) (“sesame sauce”)
- 1 Tbsp smooth peanut butter
- 1 Tbsp sesame oil
- Minced garlic, ginger
- Chopped green onion
- 3-4 Tbsp soy sauce
- 1 Tbsp vinegar
- 1 Tbsp sugar

Method:

1. Cook spaghetti noodles. Drain, run under cold water.
2. Optional, add chicken bouillon powder. Add onion oil and sesame oil.
3. Combine sesame seed paste, peanut butter, sesame oil, garlic, ginger, onion.
4. Add soy sauce to taste, vinegar, and sugar.
5. Optional, add chili sauce.
6. Serve with shredded garlic, cooked chicken, and cucumber.