



Spicy Sesame & Peanut Noodles

By Kathleen Henry @ Produce On Parade

Serves 6

This is a scrumptious and speedy dish that only takes as long as the noodles to cook! A spicy and sweet creamy peanut butter and fragrant sesame blender sauce is tossed with chewy spaghetti noodles and fresh, parboiled broccoli rabe for a comforting meal. I hope this will be a new staple in your home, as it is in ours!

Ingredients

- 1 lb dried spaghetti noodles
- 1 bunch of fresh broccoli rabe, florets and stems chopped
- ¼ cup white sesame seeds + more for garnish
- ¼ cup sesame oil
- ¼ cup + 2 tbsp soy sauce
- ¼ cup rice wine vinegar
- 3 tbsp vegan granulated sugar
- 3 tbsp sliced fresh ginger
- 2 heaping tbsp creamy peanut butter
- 4 large garlic cloves, rough chopped
- 1 ½ tbsp fresh garlic chili paste, to taste
- 1 tbsp fresh lime juice
- 4 fresh green onions, sliced

Instructions

1. Bring a large pot of salted water to boil over high heat for the pasta. Cook according to the package, about 9 minutes, until al dente. When there's about 3 minutes left for the noodles to cook, add the chopped broccoli rabe to parboil. Strain the noodles and broccoli rabe; return to the pot and set aside.
2. Meanwhile, in a small frying pan toast the sesame seeds over medium-low heat for about 5-8 minutes until slightly golden brown and fragrant, stirring frequently (taking care not to burn). Place in blender once finished.
3. Add the remaining ingredients in the blender along with the sesame seeds, excluding the green onions. Blend on high until super smooth. Stir into the cooked pasta and broccoli rabe until well combined along with the green onions. Serve warm. These noodles are also great chilled!