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Thai Noodles with Spicy Peanut Basil Sauce

Who needs takeout? Your family will think you stopped at an Asian restaurant on your way home when you serve these tasty Thai noodles, and you can make them as spicy as you like.

1 cup fresh snow pea pods
3/4 cup coconut milk
1/2 cup vegetable broth
3 Tbs. soy sauce
1/2 cup crunchy peanut butter
2 Tbs. fresh lime juice
2 cloves garlic, minced or pressed
2 tsp. sugar
3/4 tsp. ground coriander
Crushed red pepper to taste
12-oz. package Udon noodles (substitute spaghetti or fettuccine if you can't find Udon noodles)
1/2 cup fresh basil, chopped
1 cup bean sprouts
1/4 cup dry roasted peanuts, chopped

1. Trim snow pea pods and blanch for 45 seconds. Set aside.
2. In a large stewpot over medium heat, whisk together coconut milk, vegetable broth, soy sauce, and peanut butter. Add lime juice, garlic, sugar, coriander, and red pepper. Cook over medium-low heat, whisking occasionally, about 5 minutes or until mixture is thoroughly heated. Reduce heat to low.
3. Cook pasta according to package directions. Drain and add pasta to sauce, along with snow pea pods, basil, and bean sprouts. Mix gently and place on a serving platter. Sprinkle with peanuts.