



# Spicy Peanut Noodle Salad

Recipe courtesy of UConn Dining Services | [dining.uconn.edu/recipes](https://dining.uconn.edu/recipes)

Makes 6 servings

## Spicy Peanut Dressing

- ½ cup peanut butter
- 3 tablespoons rice vinegar
- 3 tablespoons soy sauce
- 2 tablespoons sesame oil
- 2 tablespoons maple syrup
- 1 tablespoon finely grated ginger
- 2 garlic cloves, minced
- ½ teaspoon cayenne pepper
- ½ lime, juiced

In a medium bowl whisk together all ingredients and set aside.

## Salad

- 8 ounces cooked and cooled soba noodles
- 2 cups shredded purple cabbage
- 1 cup Brussel sprouts, ends removed and shredded
- 1 cup shredded carrots
- 2 bunches green onions trimmed and sliced on bias
- 1 red bell pepper, seed pocket removed, fine julienne
- ¼ cup chopped cilantro
- ¼ cup finely chopped roasted peanuts
- 1 lime, cut into wedges
- Garnish: ½ teaspoon black and white sesame seeds

Cook noodles according to package directions, rinse with cold water, and set aside.

Using a food processor or box grater-shred the cabbage, sprouts, and carrots into a large bowl.

Add the green onions, bell pepper, and cilantro.

Toss noodles with vegetables and pour a small amount of dressing onto vegetables and noodles, tossing until coated.

Continue until the desired amount of dressing coats the vegetables. (Don't use too much, the dressing should complement the noodles and vegetables).

Allow salad to marinate for a minimum of 30 minutes, sprinkle with crushed peanuts, and garnish with lime wedges and a sprinkle of sesame seeds.