

Thai Peanut Gluten Free Noodles

Ingredients:

12 ounces rice noodles *see brand recommendations in post*
2 cooked chicken breasts, sliced *omit if you prefer a vegan recipe*
4 cups frozen vegetables, such as broccoli, shredded carrots, and/or peppers
1/3 cup creamy peanut butter
1/4 cup soy sauce
1 tablespoon lemon juice
1 teaspoon minced garlic
2 teaspoons honey *see vegan recommendation in post*
Pinch crushed red pepper flakes
1 tablespoon cornstarch
1/2 cup water reserve from noodles
1/4 cup chopped peanuts
1 teaspoon toasted sesame seeds *optional*

Directions:

1. Cook noodles according to package directions, to al dente
2. While noodles are cooking, place frozen vegetables in a medium bowl, add 1 cup water, microwave 2-3 minutes or until vegetables are fork-tender and warmed all the way through
3. In a large bowl, whisk peanut butter, soy sauce, lemon juice, garlic, honey, and red pepper flakes. Once combined, add water reserved from the noodles and mix
4. Add corn starch and whisk until smooth
5. Add cooked noodles and vegetables to the bowl and toss to coat
6. Top with chicken breast, chopped peanuts, and toasted sesame seeds