

# Jefferson College of Health Professions Nutritional Sciences Department + Ramily Food Market Recipe Contest

## Winner: Alyssa Cunningham

#### **Peanut Noodles**

These delicious noodles are a quick and easy meal! They come together in the time it takes to boil the pasta. They are great eaten warm or cold. Add a protein of your choice and some chopped veggies for a complete meal!

### Ingredients:

- 1 box of pasta (any type)
- ½ cup peanut butter
- ½ cup low-sodium soy sauce
- 1/4 cup rice vinegar
- 1/4 cup water
- 1 and ½ Tablespoons sesame oil

#### **Directions:**

- Cook pasta according to package directions.
- 2. Whisk together peanut butter, soy sauce, rice vinegar, water, and sesame oil in a separate bowl.
- **3**. Drain cooked pasta, add peanut sauce and mix together.
- **4.** Top with red pepper flakes, green onions, and sesame seeds. (optional)

#### **Nutrition Facts per Serving:**

Makes 4 servings.

Calories 580, Total fat 24g, Saturated Fat 5g, Cholesterol 80mg, Sodium 1930mg, Total Carbohydrate 70g, Dietary Fiber 2g, Total Sugars 5g, Protein 23g



