

# Asian-style Peanut Butter Stir Fry & Noodles

**Prep:** 5 minutes

**Cook:** 25 minutes

**Yield:** 4 servings



## What's in Your Box

2-3 Tbsps. peanut butter  
1-2 Tbsp. soy sauce  
1 tsp. of Asian Delight BBQ rub from Savory Spice (packet will be enough for several recipes)  
1 package spaghetti noodles or rice noodles  
1 chopped onion  
1 sliced carrot  
1 stalk broccoli, chopped  
Optional vegetables: 1 cup of a combination of... sliced zucchini, chopped kale, chard, spinach, chopped bell peppers, chopped cabbage, peas or celery. Use what vegetables you have available that are fresh!



## From Your Kitchen

1/4 cup ketchup (optional)  
2 Tbsps. honey or 1 Tbsp. sugar (optional)  
Leftover chicken or other meat in small pieces  
Garnishes: 1/4 cup of chopped peanuts, sliced green onions, lime wedges, sprinkle sesame seeds or chopped fresh cilantro (optional)

**Chef's Notes:** If you do not have any of the spice mix, you can substitute by using 1 tsp. garlic powder and 1 tsp. ginger powder, plus salt and pepper (black or red) to taste. This recipe is good to eat hot or cold!

## Instructions for Preparation

1. In a small bowl, mix peanut butter, soy sauce, ketchup and honey until smooth.
2. Next, add 1 tsp. spice mix and mix until smooth.  
\* This mix can be spicy, use spice to your level of preference.
3. Chop up vegetables and fry over medium heat in a pan with a tablespoon of oil. Stir occasionally while cooking. Cook until tender.
4. Cook and drain noodles. Add to vegetables.
5. Pour sauce on top and mix thoroughly.