

Vegetarian Peanut Noodles

2 cups broccoli florets
6 ounces rice noodles
½ tsp sesame oil
1 ½ Tbsp rice wine vinegar
2 Tbsp soy sauce
2 tsp grated ginger
1 clove garlic minced
3 Tbsp peanut butter
2 tsp chili sauce (to taste)
5 Tbsp chicken stock
½ red bell pepper sliced into 1 inch matchsticks
½ cup cilantro or parsley or snow pea shoots chopped
¼ cup chopped shallots

Blanch broccoli 2 minutes, drain and set aside.

Cook rice noodles for 3 minutes until soft but not too soft. Drain and rinse with cool water to prevent noodles from sticking together.

Combine in a small saucepan oil, vinegar, soy sauce, ginger, garlic, peanut butter, chili sauce, and stock. Bring to a boil and cook for one minute.

Add sauce to noodles and mix well.

Add the remainder of ingredients and serve.