

# Sesame Noodles with Napa Cabbage

From – [www.vegetariantimes.com](http://www.vegetariantimes.com)

3 Tbsp peanut butter  
2 Tbsp roasted sesame oil  
2 Tbsp soy sauce  
2 Tbsp sherry or mirin (rice wine)  
1 Tbsp rice vinegar  
1 Tbsp sugar  
¼ tsp red pepper flakes or ½ tsp. chile sauce  
10 oz. long noodles, such as udon or spaghetti  
½ lb napa cabbage, shredded (about 4 cups)  
¼ cup chopped cilantro

- Whisk together peanut butter, sesame oil, soy sauce, sherry, vinegar, sugar and red pepper flakes in saucepan.
- Cook noodles according to package directions.
- Meanwhile, place cabbage in colander over sink.
- Warm sauce over medium-low heat.
- Drain noodles over cabbage in colander to wilt cabbage. Transfer noodles and cabbage to serving bowl, add sauce, and toss until combined.
- Sprinkle with cilantro, and serve.



For more recipes visit us at  
[www.HealthyHarvestFarmCSA.com](http://www.HealthyHarvestFarmCSA.com)