Sesame Noodles with Napa Cabbage
From – 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.

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