

Herb Noodle Salad with Spicy Peanut Butter Dressing

Spicy Peanut Butter Dressing

- 3 heaping T peanut butter at room temperature
- 1 each garlic clove, seeded chile, minced
- 2 T each water, seasoned rice vinegar, chopped cilantro
- 1 T each soy sauce, coconut sugar
- 1/4 c diced tomato
- 2 t each grated ginger, lemon juice
- zest of a lemon

Purée all ingredients until smooth, then refrigerate. Makes about 1 cup of dressing. Serves 4-6.

Herb Noodle Salad

- 1/3 c each finely chopped parsley, mint, basil, chives, cilantro, scallions
- 3 small cucumbers, diced
- 4 small carrots, grated
- 1 red bell pepper, finely minced
- 1 lb [Shirataki yam noodles](#), rinsed, well strained, roughly chopped
- 1 t sesame oil

In a large bowl, toss all ingredients and add **Spicy Peanut Butter Dressing** liberally, mixing and tasting to get the right amount. Serve in lettuce leaves or bowls with extra dressing on the side. Serves 4-6.

Spicy Peanut Butter Dressing is

delicious with: dumplings, green salad, stir fry, spring rolls, raw veggies and **Herb Noodle Salad** with cooked shrimp, scallops or chicken.

Jittery Cook