

# SPOTLIGHT RECIPE



## RAINBOW PAD THAI

- Prep the vegetables and toss to combine.
- Prepare the dressing by processing the garlic, peanut butter, lime juice, soy sauce, water, maple syrup, sesame oil and ginger in a food processor.
- Prepare the noodles according to the package directions. Reserve some of the cooking liquid. Hold the noodles warm.
- Heat the oil in a large sauté pan over medium-high heat. Add the vegetables and sauté for 5 minutes, stirring occasionally.
- Add the pasta to the sauté pan of veggies and toss to combine. If the sauce is too thick, add a tablespoon or 2 of the pasta water until the sauce reaches the desired consistency.
- Serve immediately, topped with the scallions, sesame seeds and peanuts if desired.

## Ingredients

Servings: 4

- 1 zucchini, julienne-sliced
- 1 pepper, julienne-sliced
- 1 cup red cabbage, julienne-sliced
- 3/4 cup edamame, frozen
- 1 tablespoon garlic, chopped
- 1/4 cup creamy peanut butter
- 2 tablespoons fresh lime juice, strained
- 1 tablespoon dark soy sauce
- 2 tablespoons water
- 1 teaspoon maple syrup
- 1/2 tablespoon sesame oil
- 1 teaspoon fresh, grated ginger root
- 12 ounces udon noodles, dry
- 1 tablespoon canola oil
- 3 scallions, sliced thin
- 1 teaspoon sesame seeds
- 1 tablespoon unsalted peanuts, chopped

Side dishes

- Asian Slaw
- Vegetables

