

INDONESIAN-STYLE VEGETARIAN NOODLES



Ingredients

Servings: 4

- 1 pound linguine
- 2 tablespoons vegetable oil
- 1 teaspoon sesame oil
- 1/2 cup scallion, chopped
- 3 cups Chinese cabbage, shredded
- 1 teaspoon garlic, minced, chopped
- 2 teaspoons fresh ginger, minced
- 1/2 teaspoon red pepper flakes (optional)
- 3 tablespoons peanut butter
- 1 teaspoon light soy sauce
- 1 teaspoon brown sugar
- 2 tablespoons fresh cilantro, chopped
- Cook the linguine according to the package directions.
- Heat the vegetable oil in a large pan. Add the cooked linguine and stir-fry until slightly crisp. Remove from the pan and keep warm.
- In the same pan, add the sesame oil. Then add the scallion, cabbage and garlic. Stir-fry until softened. Stir in the ginger, red pepper flakes, peanut butter, soy sauce and brown sugar. Add the noodles back to the pan and combine well.
- Served topped with the chopped cilantro.

