Thai Peanut Noodles

Ingredients

For the Noodles

8 oz (about 225g) of your choice of noodles (such as rice noodles or linguine)

1 cup shredded carrots

1 cup thinly sliced bell peppers (red, yellow, or green)

1 cup cucumber, thinly sliced or julienned

1/2 cup chopped fresh cilantro or basil (optional, for garnish)

For the Peanut Sauce

1/2 cup creamy peanut butter

1/4 cup soy sauce

2 tablespoons rice vinegar/apple cider vinegar

2 tablespoons honey or maple syrup (adjust to taste)

2 cloves garlic, minced

1-inch piece of fresh ginger, grated

1-2 tablespoons sriracha sauce or chili paste (adjust to spice preference)

2-4 tablespoons warm water (adjust for desired consistency)

1. Cook the noodles according to the package instructions until they are al dente. Drain and rinse them under cold water to stop the cooking process. Set aside.

2. In a bowl, whisk together the creamy peanut butter, soy sauce, rice vinegar, honey or maple syrup, minced garlic, grated ginger, and sriracha sauce (or chili paste). Add warm water gradually, 1-2 tablespoons at a time, and whisk until the sauce reaches your desired consistency. It should be creamy and easily pourable. Taste and adjust the flavours if needed.

3. In a large bowl, combine the cooked and drained noodles, shredded carrots, sliced bell peppers, and cucumber.

4. Pour the prepared peanut sauce over the noodles and veggies.

5. Toss everything together until the noodles and veggies are well coated with the peanut sauce. If desired, garnish with fresh cilantro or basil.

6. Serve the Thai Peanut Noodles immediately, either warm or at room temperature. You can top them with extra cilantro or basil and a sprinkle of chopped peanuts for added texture.

These Thai Peanut Noodles are flavourful and can be customized with your favourite vegetables or protein (such as tofu or chicken). Enjoy your delicious Thai-inspired meal!