

Asian Noodles With Chili Nut Sauce

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Think outside the sandwich and spread peanut butter on apple slices for a delicious snack, put a dollop in yogurt or even stir into hot oatmeal. Peanut butter can also be the basis of sauces that can turn plain noodles or chicken into a delightfully exotic dish as in this recipe for Asian Noodles with Chili-Nut Sauce.

Asian Noodles With Chili Nut Sauce Ingredients :

- 3 tablespoons Smucker's®
- Butter, Jif® Extra Crunchy or Simply Jif® Peanut Butter
- 1-2 tablespoons Chinese chili oil
- 1/4 cup rice vinegar
- Natural Chunky Peanut
- 1/4 cup reduced-sodium soy sauce
- 1 (10 ounce) package Chinese
- 2 tablespoons dark brown sugar
- wheat noodles or 1/2 pound

Package whole wheat spaghetti, cooked according to package.

Asian Noodles With Chili Nut Sauce Directions :

- 4 green onions, sliced diagonally into 1/4 inch slices
- 1/2 cup chopped red bell pepper
- Toasted sesame seeds for garnish
- Combine peanut butter, soy sauce, chili oil, rice vinegar and brown sugar in a large bowl
- Stir to blend well. Toss drained noodles with chili-nut sauce, onions and peppers
- Cool noodles to room temperature

To serve, place noodles on serving platter, garnish with sesame seeds. For a variation, add 2 cups chopped cooked chicken.