

## AT HOME INDONESIAN PEANUT SAUTE

Serves 4 - 6

Ingredients:

Indonesian Peanut Sauce:

- ½ cup. Crunchy peanut butter
- 7 Tbs. Hoisin sauce
- 5 Tbs. Mirin cooking wine
- 2.5 Tbs. Rice vinegar
- 2.5 Tbs. Sweet Chile sauce
- 2.5 Tbs. Ginger juice
- 2 Tbs. Molasses
- 2 Tbs. Sriracha
- 1.5 Tbs. Soy sauce
- 1.5 Tbs. Garlic
- Juice from 1 Lemon

Ingredients:

- 2# Rice noodles, cooked using box directions and cooled in ice bath
- 12 oz. Vegetable broth
- 12 oz. Broccoli florets, cut into bite sized pieces
- 6 oz. Carrots, shredded
- 4 oz. Napa cabbage, shredded
- 2 oz. Red cabbage, shredded
- 10 Tbs. Peanuts, crushed
- 1 whole Lime, cut into 4 – 6 wedges
- 1 bunch Cilantro, 8 – 10 sprigs

Sauce Preparation:

- Blend all ingredients together.
- Bring ingredients to a low simmer in a sauté pan on medium heat.

Putting it all together:

- Place rice noodles, broccoli, carrots, Napa and red cabbage in a large sauté pan on high heat.
- Once sizzling add vegetable broth and cook until almost completely dry.
- Add hot Indonesian peanut sauce and toss to coat all ingredients.
- Place in serving bowl and garnish with peanuts, lime wedges and cilantro.



6 years ago