

## **Thai-Me-Up Peanut Pasta**

*This is definitely on my top 10 list of favorites! If you haven't tried peanut pasta, the idea of peanut butter in pasta may sound weird. Trust me....it's delicious!*

*Serves 6-8*

- 1 1/2 lb Pasta (Use thick rice noodle, udon or a whole grain or gluten-free linguine)
- 1 13.4oz can Lite Coconut Milk
- 1/3 C Creamy Peanut Butter (Organic! You can also try it with crunchy PB for more texture)
- 3 Tbsp Tamari, Shoyu or Braggs Liquid Aminos
- 1 Tbsp Toasted Sesame Oil
- 1/2 Tbsp Chili Oil
- 1 Tbsp Fresh Ginger (About 1/2 the size of your thumb, grated on a Microplane or pushed through garlic press)
- 1 Large Clove Garlic (or 2 small)
- 1/2 Tbsp Rice Vinegar
- 1 Tbsp Agave Nectar or Organic Brown Sugar
- 1/2 Tbsp Red Pepper Flakes (or more if you like it hot)
- 1/3 C Cilantro, chopped, plus additional for garnish
- 1-2 Red Bell Peppers, Julienned
- 1-2 C Bean Sprouts

Boil noodles according to package. Drain. If using rice noodles, those do cook fast. Rinse with cool water after draining to avoid overcooking.

Heat saucepan over medium heat. Add coconut milk and peanut butter and mix until peanut butter has melted. Add tamari, toasted sesame oil, chili oil, ginger, garlic, rice vinegar, agave and red pepper flakes. Stir until heated through. Add cilantro and stir until just combined. Remove from heat. Allow to cool for a few minutes to thicken sauce slightly.

Pile noodled on plate, top with sauce, julienned peppers and bean sprouts.