



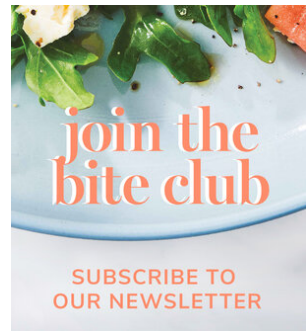
# shrimp & tofu peanut butter noodles

You know when you come across a sauce that you could stick a straw in and drink? Well, this is it. Sweet and salty, this Peanut and Hoisin Sauce coats upon noodles, shrimp, tofu and veggies, making this a winning dish.

SERVES: 6



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## ingredients

### Peanut Sauce

- 1/2 cup smooth peanut butter
- 1/2 cup hoisin sauce
- 1/4 cup fresh lime juice
- 2 tbsp soy sauce
- 2 tbsp packed brown sugar
  
- 1 (14oz/400g) package fresh udon noodles
  
- 2 cups cold cooked shrimp, chopped
- 1 cup diced extra firm tofu
- 3/4 cup thinly sliced red bell pepper
- 3/4 cup snow peas, trimmed and cut on the diagonal
- 1/4 cup chopped honey roasted peanuts
- 1/4 cup chopped fresh Italian flat-leaf parsley
- 2 tbsp sesame seeds, toasted

## directions

1. For the sauce, in a small saucepan, whisk peanut butter, hoisin, lime juice, soy sauce and brown sugar. Bring to a boil over medium heat, stirring often. Remove from heat and set aside to cool.
2. Place noodles in a large heatproof bowl and cover with boiling water. Let stand for 3 minutes and gently loosen noodles. Drain well.
3. In a large bowl, toss noodles with peanut sauce, shrimp, tofu, red peppers and snow peas. Garnish with peanuts, parsley and sesame seeds. Serve at room temperature or chilled.

