

Asian Vegetables and Noodles with Peanut Sauce

Noodle bowls are a fun idea for “Meatless Mondays.” This flavorful version has rice noodles, fresh vegetables and a sauce of peanut butter, chives and fish sauce.

Prep Time: 15 minutes

Cook Time: 10 minutes

7 ounces **Thai Kitchen® Stir-Fry Rice Noodles**
1/3 cup crunchy peanut butter
1/3 cup chicken broth
3 tablespoons dry sherry
2 tablespoons **McCormick® Chives**
2 tablespoons **Thai Kitchen® Premium Fish Sauce**
2 tablespoons sugar
1 tablespoon sesame oil
1 tablespoon vegetable oil
2 cups coarsely chopped bok choy
1 cup fresh bean sprouts
1 red bell pepper, cut into thin strips
Coarsely chopped peanuts or **McCormick® Gourmet Collection Toasted Sesame Seed**
(optional)

1. Prepare rice noodles as directed on package. Rinse under cold water; drain well. Set aside.
2. Place peanut butter, broth, sherry, chives, fish sauce, sugar and sesame oil in bowl of food processor; cover. Process until smooth. Set aside.
3. Heat vegetable oil in large skillet or wok on medium heat. Add vegetables; stir fry 3 to 4 minutes or until tender-crisp. Stir in peanut butter mixture. Bring to simmer. Add noodles; toss to coat. Spoon noodle mixture into serving bowls. Sprinkle with peanuts or sesame seed, if desired.

Makes 4 servings.

Nutrition Information Per Serving: 450 Calories, Fat 19g, Protein 11g, Carbohydrates 57g, Cholesterol 1mg, Sodium 890mg, Fiber 3g