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Zucchini Noodles with Spicy Peanut Sauce

Servings: 8 Difficulty: Easy

Ingredients

- ½ cup (125 mL) peanut butter, chunky
- 1 tablespoon (15 mL) sriracha sauce plus more for serving
- ½ lime, juiced
- ¼ (60 mL) cup water
- 4 medium zucchinis, or 2 large
- 4 green onions, chopped, light and dark parts divided.
- Kosher salt, to taste

Directions

Wash hands.

In a large bowl, combine the peanut butter, sriracha sauce, lime juice, and water. Use a fork or whisk to mix until smooth.

Using a vegetable peeler, shave the zucchini into wide ribbons. See photo.

Add the zucchini ribbons and light parts of the green onions to the sauce and toss until coated. The sauce may seem thick at first, but the zucchini will release some water and thin the sauce a bit.

Season with salt to taste.

Divide the noodles between serving bowls. Garnish with the dark scallion parts.



Photo Source: [Pickpik.com](https://www.pickpik.com)



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