

Spicy Thai Noodles



MAKES 6 - 8 SERVINGS

NOODLES

Ingredients:

- 1 spaghetti squash
- 1-2 Tbsp olive oil or sesame oil

SPICY PEANUT SAUCE

Ingredients:

- 4 Tbsp natural peanut butter
- 2 Tbsp soy sauce or tamari sauce
- 2 Tbsp rice vinegar
- 1 Tbsp honey
- 1 Tbsp sriracha sauce
- ¼ tsp cayenne red pepper



Directions:

Cut spaghetti squash in half, scrape out seed. Drizzle the inside with olive oil and bake at 400°F, approximately 45 minutes or until tender. Once slightly cooled, scrape out noodles with a fork. Combine all sauce ingredients in a bowl. Pour sauce over noodles and serve. Garnish with green onions if desired.

Note: If sauce is too spicy, sriracha can be halved and/or cayenne eliminated.