

Noodles and Green Beans with Asian Peanut Sauce

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1 C peanut butter
¼ C vegetable oil
3 T soy sauce
2 t toasted sesame oil
½ t garlic powder
2 T rice wine vinegar
¼ t ground red pepper

¼ t ground ginger
Juice of 1 lime
1 lb green beans, trimmed
1 lb long pasta (spaghetti, linguini, etc)
2 scallions, chopped
2 T black (or white) sesame seeds

Place a large pot of salted water on high heat. Bring to a boil.

While waiting on water to boil, combine peanut butter and vegetable oil in a microwave safe bowl. Heat in microwave for 15-30 seconds, until peanut butter thins. Whisk until combined. Once combined, whisk in soy sauce, sesame oil, garlic powder, rice wine vinegar, crushed red pepper, ground ginger, and lime juice. Set aside.

Once water comes to a boil, toss in green beans and simmer for 4-5 minutes. Immediately remove green beans and place in a bowl of salted ice water to stop the cooking process.

Add pasta to boiling water and cook until al dente, according to package directions. Drain pasta thoroughly. In a large bowl, combine pasta and green beans. Add peanut sauce and toss until coated. Top with chopped scallions and black sesame seeds.

Serves 4.

