

Warm Peanut Butter Noodles

Ingredients

- 12 oz buckwheat soba noodles
- 1 lb chicken breast, shrimp, or firm tofu
- 1–2 tbsp extra-virgin olive oil
- Salt and pepper
- 2 cups broccoli florets
- 1 large carrot, thinly sliced or shredded
- 2–3 green onions, sliced
- 1/3 cup creamy peanut butter
- 2 tbsp soy sauce
- 1 tbsp rice vinegar or lime juice
- 1 tbsp honey or brown sugar
- 1 small garlic clove, grated
- 1/3–1/2 cup warm water
- 1 tbsp chopped peanuts
- Lime wedges
- Cilantro
- Chili flakes or chili paste (optional)

Instructions

1. Bring a large pot or Dutch oven of salted water to a boil and cook the soba noodles according to the package directions. Drain and set aside.
2. Season the chicken, shrimp, or tofu with salt and pepper. Heat the extra-virgin olive oil in a large pan over medium heat and cook until just done. Transfer to a plate.
3. Add the broccoli and carrots to the same pan and cook until tender and lightly softened, adding a small splash of water if the pan feels dry.
4. In a bowl, stir together the peanut butter, soy sauce, rice vinegar or lime juice, honey, and garlic. Gradually add warm water until the sauce is smooth and pourable.
5. Return the noodles and protein to the pan with the vegetables. Pour in the peanut sauce and gently toss everything together over low heat until evenly coated and warmed through.
6. Remove from heat and sprinkle lightly with chopped peanuts. Serve with lime wedges, cilantro, and optional chili at the table.

Note & Storage

- The peanut sauce will thicken as it cools; add a small splash of warm water when reheating.
- Soba noodles work best, but spaghetti or rice noodles can be used if needed.
- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- Reheat gently on the stove over low heat. Freezing is not recommended.