

Thai Peanut Noodles

By Chef Ivan Flowers

Serves 6

1 Lb. Spaghetti, cooked al dente

½ Cup Creamy Peanut Butter, room temperature

2 Shallots, minced

½ Cup Half & Half

2 Tbsp. Sour Cream

1 Tbsp. Low Sodium Soy Sauce

1 Tsp. Chili Sesame Oil

1 Tsp. Sriracha

1 Tbsp. Sweet Chili

Juice of 2 Limes

1 Tsp. Granulated Garlic

3 Tbsp. Pasta Water

Toppings

½ Cup Roasted Peanuts, chopped

½ Cup Scallions, thinly sliced

½ Cup Cilantro, chopped

Cook pasta according to package directions & reserve 3 tablespoons of the pasta water. Drain & set aside.

In a large sauté pan over medium heat add; chili sesame oil, half & half, sour cream, soy sauce, sweet chili, shallots, Sriracha, granulated garlic & lime juice. Stir to combine & allow to come to a simmer.

Whisk in peanut butter & let it melt into the sauce. Add in reserved pasta water. Let it come back to a simmer & add in the cooked pasta. Combine.

Transfer sauced pasta to a platter & top with chopped peanuts, scallions & cilantro.