creamy peanut sesame noodles

featured product:
PROTEIN GREENS

bring on the heat! this recipe really packs a nutty punch thanks to the peanut sauce and sesame seeds. and thanks to our simple—and super nutritious—PROTEIN GREENS mix, you can feel good knowing these noodles will make a great main or side dish.

ingredients

2 packages of udon noodles
1 tablespoon toasted sesame seeds
3 garlic cloves (minced)
1 cup peanut butter
3 tablespoons coconut aminos
1 cup water
1-2 tablespoons gochujang
1-inch piece of fresh ginger
2 handfuls of **organicgirl PROTEIN GREENS**
sesame seeds and red pepper flakes to top

directions

1. prepare udon noodles according to package directions.
2. drain and set aside.
3. in a saucepan over medium heat, combine peanut butter, coconut aminos, water, gochujang, garlic, and grated ginger.
4. stir continuously until the sauce is smooth and heated through, about 3–5 minutes. adjust gochujang for desired spice level.
5. combine items by adding cooked noodles and organicgirl PROTEIN GREENS to the sauce.
6. toss gently until everything is well coated and the greens are just wilted.
7. divide into bowls and sprinkle with toasted sesame seeds and red pepper flakes.
8. serve warm or at room temperature.