

# Broccoli Noodles with Thai Peanut Sauce

*Sometimes you just need to have a bowl of noodles. We aren't really hot-spice people, please add hot chili or hot pepper as you wish to spice it up!*

Serves 4

## Ingredients:

8 ounces soba, udon noodles, or brown rice noodles  
4 cups chopped fresh broccoli  
1 cup cooked chickpeas  
sea salt and pepper

## Sauce:

1/2 cup smooth peanut butter  
1/2 cup orange juice (fresh squeezed if possible)  
juice of 1/2 a lime  
2 tsp maple syrup  
1 tbsp tamari  
1 tsp rice vinegar  
1 clove garlic, chopped  
1 tsp grated fresh ginger



## Directions:

1. Cook noodles according to package directions. *While noodles cook, whisk together sauce ingredients in a bowl.*
2. In the last two minutes of cooking time, add broccoli and chickpeas.
3. Drain. Combine sauce with noodles, broccoli and chickpeas.
4. Season with salt and pepper as desired.
5. Serve.

**Note** - *This makes a good amount of peanut sauce. I add only half to finish the dish and then pass the rest at the table. We never use it all and have extra to dress up wraps and other salads.*