



Cooking in the Kitchen at Olums

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Spring Noodle Asparagus Dish (Soba Pad Thai)

Serves 6

Ingredients:

8 ounces soba noodles
peanut sauce (see directions below)
2 tablespoons canola oil or olive oil
1 cup scallions, chopped
2 cloves garlic, minced
2 large eggs, lightly beaten
4 cups asparagus, trimmed and cut into 1-inch pieces
1 cup frozen peas
2 tablespoons lime juice
½ cup chopped peanuts

Peanut Sauce Ingredients:

¼ cup creamy peanut butter
1 tablespoon grated fresh ginger or paste
2 cloves garlic, minced
1 tablespoon brown sugar
3 tablespoons rice vinegar
3 tablespoons lite soy sauce
1 tablespoon sesame oil
¼ teaspoon crushed red pepper flakes
¼ cup hot water

Directions:

1. Prepare soba noodles per the package.
2. To make the sauce: Whisk together the peanut butter, ginger, garlic, brown sugar, rice vinegar, soy sauce, sesame oil, and red pepper flakes. Then once combined, slowly whisk in the hot water. Set the sauce mixture aside.
3. In a wok heat the canola oil and add the scallions and cook for 1 minute. Then add the garlic and cook for 30 seconds. Add the eggs and stir to scramble, about 2 minutes or until soft cooked. Then add the asparagus and peas and cook for 3 to 5 minutes, stirring often.
4. Add the drained noodles and cook for 1 to 2 minutes until the liquid has been absorbed. Stir in the lime juice. When serving garnish with the chopped peanuts and serve.