



Lime Peanut Udon Noodle Bowl

Ingredients

- 4 oz udon noodles
- 1 carrot, sliced
- ½ oz dried shiitake mushrooms
- 4 oz mushrooms
- 1 red bell pepper
- ½ chopped asparagus
- 2 oz snap peas, strings removed
- 3 oz edamame
- 3 tablespoons [Fustini's Persian Lime olive oil](#), divided
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- 4 tablespoons [Fustini's Jalapeno Lime balsamic](#), divided
- 2 t. grated fresh ginger
- ½ cup peanut butter thinned with a little stock
- ¼ cup fresh cilantro, rough chopped
- ¼ cup peanuts, chopped

Directions

Step 1.

Bring a large pot of lightly salted water to a boil. Add udon noodles to boiling water. Stir. Cook 6-8 minutes, or until tender, stirring occasionally. Strain noodles. Rinse with cold water. Shake off excess water. Return noodles to the pot. Drizzle with 1-2 teaspoons of Persian Lime oil. Stir to coat.

Step 2.

Roughly chop dried shiitake mushrooms. Place in a small bowl. Cover with about ¼ cup of water. Let soak for about 5 minutes, or until softened (reserve soaking liquid). Peel carrot if desired. Cut widthwise at a sharp angle into strips, about ¼ inch thick. Cut red bell pepper lengthwise into strips, about ¼ inch thick. Halve strips widthwise. Sauté mushrooms, carrot, bell pepper, snap peas, and edamame in 1 tablespoon Jalapeno Lime Balsamic & 2 tablespoons Medium SELECT olive oil and 1 tablespoon Persian Lime olive oil, add salt & pepper to taste. When the vegetables are done, add noodles and reserved mushroom liquid, peanut butter and remaining balsamic and stir till warm. Top with Peanuts and fresh cilantro