

ASIAN NOODLES WITH SUMMER VEGETABLES

Preparation: 20 mins. | Cooking: 10 mins. | Servings: 4

INGREDIENTS

8 radishes, diced
4 scallions, roughly chopped
3 heads baby bok choy, trimmed and roughly chopped
1 small yellow, red or orange bell pepper, diced
1 1/2 -inch piece ginger, peeled and sliced
12 ounces whole-wheat spaghetti
12 ounces sugar snap peas, trimmed and halved
1/2 cup fresh cilantro leaves
1/3 cup cashew butter or peanut butter
3 tbsp. rice vinegar
1 tbsp. Sriracha, plus more for serving
Kosher salt



INSTRUCTIONS

Bring a large pot of salted water to a boil. Add the pasta, and cook as the label directs, adding the snap peas and bok choy during the last 2 minutes. Reserve 1/2 cup of the cooking water and then drain. Transfer the pasta and vegetables to a large bowl. Meanwhile, pulse the cashew butter, 2 tablespoons each of water and rice vinegar, the Sriracha, scallions, ginger, 1/4 cup cilantro and 1/2 teaspoon salt in a food processor until smooth. Toss the bell pepper and radishes in a medium bowl with the remaining 1/4 cup cilantro and 1 tablespoon rice vinegar. Add the sauce to the pasta mixture along with enough of the reserved pasta cooking water to loosen; toss to coat. Top each serving with the diced vegetables and some Sriracha.