

# Cold Peanut Noodles with Whatever You Have

Excellent  
10/15

The “whatever you have” part of this recipe could be any number of ingredients hanging around in your fridge—cooked meat, chicken, shrimp, or vegetables, cubes of tofu, or any veggies that you’d eat raw. As long as what you use goes well with peanut butter, these noodles will be a perfect backdrop.

## Ingredients

Salt

**Stir-In Ingredients:** 8 ounces to 1 pound cooked meat, fish, or tofu or any cooked or raw vegetables

½ cup peanut butter

1 tablespoon sesame oil

1 tablespoon honey

3 tablespoons soy sauce

1 tablespoon rice vinegar

Dash of chile oil or hot sauce

Pepper

½ inch fresh ginger

12 ounces udon or soba noodles

3 scallions

## Prep | Cook

1. Bring a stockpot of water to a boil and salt it.  
Gather your stir-in ingredients from the fridge and chop or slice as needed.
2. Combine ½ cup peanut butter, 1 tablespoon sesame oil, 1 tablespoon honey, 3 tablespoons soy sauce, 1 tablespoon rice vinegar, a dash of chile oil or hot sauce, and a sprinkle of pepper in a large bowl.  
Peel and mince ½ inch fresh ginger; add it to the bowl.
3. Whisk, thinning the sauce with hot water until it has the consistency of heavy cream. Taste and adjust the seasoning.
4. When the water boils, add the noodles and stir occasionally. Start tasting after 3 minutes.  
Trim and chop the scallions.
5. When the noodles are tender but not mushy, drain them, rinse them under cold water until completely cool, then drain again.

6. Add the noodles to the bowl with the sauce, along with whatever you're stirring in and the scallions. Toss, taste and adjust the seasoning, and serve.

### VARIATIONS

#### **Cold Sesame Noodles with Whatever You Have**

Use tahini instead of the peanut butter.

#### **Cold Cashew Noodles with Whatever You Have**

Use cashew butter—your own (see page 139) or store-bought—instead of the peanut butter.

### NOTES

#### **ASIAN NOODLE DISHES WITH PASTA**

Of course, the tastiest Asian noodle dishes are made with noodles like udon or soba, but there's certainly nothing about the taste of pasta that excludes it from being used with Asian ingredients. So, if you're craving soy, sesame, coconut, or ginger but don't have any Asian noodles, just use whatever you have on hand. Linguine is often a good option, as is any type of egg noodle.

### SIDES

#### **Ginger-Orange Bean Sprouts 919**

#### **Cucumber Salad with Soy Sauce and Mirin 915**

#### **Avocado with Lemon and Salt 920**