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# Peanut Noodle Salad

*Summer Cookout Cookbook*

*Food Network Magazine - June 2021*

**1/2 cup peanut butter**  
**3 tablespoons soy sauce**  
**3 tablespoons sriracha and rice vinegar**  
**1 tablespoon sesame oil**  
**1 tablespoon grated peeled ginger**  
**1 pound cooked Chinese egg noodles**  
**1 red bell pepper, chopped**  
**1 cucumber, chopped**  
**1/2 cup chopped cilantro**  
**salt**

In a bowl, whisk the peanut butter, soy sauce, sriracha and rice vinegar, sesame oil and ginger.

In a bowl, combine the egg noodles, red bell pepper, cucumber and cilantro.

Toss the noodle mixture with the dressing.

Season with salt.

## Salads

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*Per Serving (excluding unknown items): 987 Calories; 80g Fat (68.1% calories from fat); 39g Protein; 46g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 3701mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 Lean Meat; 4 Vegetable; 13 1/2 Fat.*