

VEGETABLE LO-MEIN
The Cooks Next Door

6 garlic cloves, minced
2 Tb. fresh ginger, minced
1/2 c. vegetable or canola oil
1 Tb. sesame seeds
1/2 c. smooth peanut butter
1/2 c. soy sauce
1/4 c. chicken or vegetable stock
1/4 c. rice wine vinegar
1/4 c. honey
1/2 tsp. hot chili oil
2 Tb. dark sesame oil
1/2 tsp. freshly ground black pepper
1/8 tsp. ground cayenne pepper
1 pound linguini
1 c. bean sprouts
1 red bell pepper, julienned
1 yellow bell pepper, julienned
4 scallions, sliced diagonally (white and green parts)

Combine the garlic, ginger, oil, sesame seeds, peanut butter, soy sauce, stock, vinegar, chili oil, sesame oil, black pepper, and cayenne pepper in a bowl. Stir well to fully combine.

Cook the linguine as directed until al dente. Drain the pasta in a colander, place it in a large bowl, and while still warm, toss with 3/4 of the sauce. Add the sprouts, red and yellow bell peppers, and scallions; toss well. Serve warm or at room temperature. The remaining sauce may be added, as needed, to moisten the pasta.