

GUASTELLO'S VILLAGE MARKET

Broccoli Noodle Salad with Asian Peanut Citrus Sauce

Ingredients:

1 (16 oz.) package uncooked whole grain spaghetti
1/4 cup Canola Oil, plus 1 tablespoon
1/2 cup Jif® Creamy Peanut Butter
1/3 cup orange juice
3 tablespoons lemon juice
1/2 cup soy sauce
2 tablespoons sugar
1 cup sliced green onions
1/2 cup chopped red bell pepper
3 tablespoons minced garlic
1 small jalapeno pepper, seeds and ribs removed, minced
2 cups broccoli florets, split if large

Directions:

Cook pasta in salted water, according to package directions; drain well. Place in large bowl and toss with 1 tablespoon canola oil. Set aside.

Whisk peanut butter, orange juice, lemon juice, soy sauce and sugar in medium bowl until blended.

Heat ¼ cup oil in a large, deep skillet over medium high heat. Add onion, peppers, garlic, jalapeno pepper and broccoli, cooking and stirring about 3-5 minutes, until broccoli is crisp-tender. Add pasta and citrus sauce, tossing until well combined. Serve at room temperature.

~ Credit: jif.com