

Thai Cabbage Noodles

Yield: 6 cups

Serves: 6 adults

Ingredients

- 8 ounces linguini
- 1 large sliced cabbage (4 cups)
- 1/4 cup soy sauce
- 1/4 cup orange juice
- 1/4 cup water
- 1/4 cup vinegar
- 3 tablespoons sugar
- 1/4 cup peanut butter
- 1 teaspoon dried ginger
- 1/4 teaspoon hot pepper flakes (optional).

Steps

1. Cook and drain linguini.
2. **Wash cabbage.** Thinly slice cabbage.
3. In large pot, over medium-high heat, combine all ingredients except linguini and cabbage. Stir until mixture boils.
4. Add cabbage to the pot. Cook and stir about 5 minutes or until cabbage softens.
5. To serve, stir linguini into cabbage mixture
6. **Enjoy!**

Have your child help you do the bold steps.

Allergy Alert: This recipe is not appropriate for those with a peanut allergy.

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