

# Peanut Egg Noodle Tatsoi

From – [recipes.sparkpeople.com](http://recipes.sparkpeople.com)

6 cups raw chopped tatsoi  
1 ½ cup raw chopped carrots  
3 cloves garlic, minced  
2 Tbsp olive oil  
1 tsp sesame oil  
¼ cup chopped raw onions  
cooked egg noodles

Sauce:

5 Tbsp natural peanut butter  
1 Tbsp white wine vinegar  
3 Tbsp soy sauce  
1 Tbsp olive oil

- Saute oil and onions 5 minutes.
- Add carrots and garlic saute 5 minutes.
- Add tatsoi saute till tender.
- Mix together ingredients for sauce.
- Poor over mixture. Stir fry a few minutes.
- Serve over egg noodles.



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