

# Easy Ramen Peanut Pasta

Asian-inspired pasta made with ingredients I almost always have on hand. Super-easy and tasty recipe for college students.

Recipe by Ramon Caballero | Created on **Mar 10, 2022**

## Ingredients

- ½ cup peanut butter
- 3 tablespoons vegetable oil
- 3 tablespoons vinegar
- 2 tablespoons soy sauce
- 1 clove garlic, minced
- 1 teaspoon white sugar
- ¼ teaspoon cayenne pepper, or to taste
- 4 (3 ounce) packages ramen noodle soup (seasoning packets reserved for another use)
- ½ small cucumber, peeled and cut into matchsticks
- 1 green onion, thinly sliced
- ¼ cup chopped cilantro
- 2 tablespoons chopped salted peanuts

## Directions

- Stir peanut butter, vegetable oil, vinegar, soy sauce, garlic, sugar, and cayenne pepper together in a bowl until smooth.
- Bring a pot of water to a boil. Cook ramen noodles in boiling water until tender yet firm to the bit, about 3 minutes; drain and transfer noodles to a bowl. Pour peanut butter sauce over the noodles and toss to coat. Stir cucumber and green onion into the noodle mixture; garnish with cilantro and peanuts.

## Nutrition Facts

Serving: **4 servings** | Calories: **613.2 kcal** | Carbohydrates: **62.5 g** | Protein: **13.5 g** | Saturated fat: **12.3 g** | Sodium: **2224.1 mg** | Fiber: **4.2 g** | Sugar: **7.7 g**

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