

Cold Sesame Noodles with Bok Choy

1 package (10 1/2 ounces) dried udon noodles
1 baby bok choy
1/4 cup smooth peanut butter
5 tablespoons toasted sesame oil
3 tablespoons soy sauce
1/4 cup rice wine vinegar (not seasoned)
1 large garlic clove or garlic scape, minced
2 teaspoons sugar
1/2 teaspoon crushed red pepper flakes
Sesame seeds, for garnish

Bring a large pot of water to a boil; cook noodles according to package directions. Drain; let cool completely.

Bring 3 cups water to a boil in a medium saucepan; boil bok choy 30 seconds. Drain; rinse well. Let cool; coarsely chop.

Whisk together the peanut butter, oil, soy sauce, vinegar, garlic, sugar, and red pepper flakes. Put sauce, noodles, and bok choy into a bowl; toss well. Sprinkle with seeds.

Adapted from Marthastewart.com