Spicy Soba Noodles and Green Beans

Ingredients:
1 package (8oz) uncooked soba (buckwheat) noodles
1 bag (10 oz) frozen organic cut green beans
1/3 cup water
¼ cup peanut butter
2 Tbsp reduced-sodium soy sauce
1 Tbsp cider vinegar
1 Tbsp honey
1 tablespoon hot chili paste with garlic
Chopped peanuts, toasted sesame seed or chopped green onions

Procedure:
1. In saucepan cook noodles as directed and add in green beans during last 4 minutes of cook time
   *Drain; pour into large bowl. Cover to keep warm
2. Use same saucepan and mix; water, peanut butter, soy sauce, cider vinegar, honey, chili paste. Cook over medium heat
3. Use Wire Wisk and stir until smooth and warm
4. Pour sauce over noodles and beans; toss to mix well.
5. Add peanuts, sesame seeds and green onion
6. Serve warm and enjoy