

## Insta Pot Peanut Sesame Noodles

### Ingredients

1-2 Tablespoons Coconut Oil or water for sautéing  
4-5 Garlic Cloves, minced  
1 Inch Fresh Ginger, minced  
2 Carrots, peeled and sliced thin  
1 Red Bell Pepper, sliced thin  
3 Stalks Green Onion  
2.5 Tbs Low Sodium Soy Sauce  
1.5 Tbs Rice Vinegar  
1.5 Tbs. Sesame Oil  
1 Tbs. Sriracha (more or less to taste)  
3 Tbs. Peanut Butter  
Salt, to taste  
8 Oz. Spaghetti, broken in half (or other choice pasta)  
1.5 Cups Water  
Juice of 1 Lime  
Crushed Peanuts, to garnish

### Directions

- With Insta Pot on sauté or high setting, add oil, garlic and ginger. Sauté until they start changing color.
- Add carrots, pepper and green onion, (you may set aside some green onions to garnish), toss to combine.
- In separate bowl combine soy sauce, rice vinegar, sesame oil, sriracha, peanut butter and salt. Whisk to combine. Add to Insta Pot and coat veggies.
- Put broken spaghetti (or other pasta) on top of veggies and cover with just enough water to cover all pasta.
- Close the pot, sealing the lid. Set on high pressure for 4 minutes. Quick release the pressure once cooked.
- Use tongs to toss all together, it may be watery but will thicken as it stands.
- Add reserved onions, juice of 1 lime and serve with crushed peanuts on top. Enjoy!