

WHOLE WHEAT PASTA SALAD WITH BROCCOLI AND PEANUT SAUCE

SERVES 4

**5 TABLESPOONS PEANUT BUTTER
1 TABLESPOON RICE VINEGAR
1 TABLESPOON WATER
1 TABLESPOON PLUS 1 TEASPOON REDUCED-SODIUM SOY SAUCE
1 TEASPOON FRESHLY SQUEEZED LIME JUICE
1 TEASPOON MINCED GARLIC
1/8 TEASPOON CAYENNE
4 CUPS BROCCOLI FLORETS AND THINLY SLICED STEMS (ABOUT 1 LB.)
8 OUNCES WHOLE WHEAT FUSILLI, COOKED**

IN A SMALL BOWL, COMBINE THE PEANUT BUTTER, VINEGAR, WATER, SOY SAUCE, LIME JUICE, GARLIC, AND CAYENNE. SET ASIDE.

IN A MEDIUM SAUCEPAN WITH A STEAMER INSERT, STEAM THE BROCCOLI OVER BOILING WATER, COVERED, UNTIL THE BROCCOLI IS TENDER YET CRISP, 1 TO 2 MINUTES.

COMBINE THE BROCCOLI AND COOKED PASTA IN A MEDIUM BOWL, POUR THE PEANUT SAUCE OVER THE MIXTURE, AND TOSS. CHILL IN THE REFRIGERATOR AND SERVE.