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## Udon Noodles with Zucchini, Grilled Kale, and Peanut Sauce

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*Grilling is an unusual way to prepare kale, but the crisp leaves are delicious in this cold Asian-inspired dish.* 6 servings

1 cup super-chunky peanut butter  
1/3 cup (or more) water  
1/4 cup packed golden brown sugar  
2 Tbsp plus 2 tsp unseasoned rice vinegar  
2 Tbsp soy sauce  
2 Tbsp toasted sesame seeds  
2 Tbsp chopped peeled fresh ginger  
3 garlic cloves, peeled

2 tsp hot chili sauce  
1 12-oz package dried chow mein udon noodles  
4 large zucchini, cut crosswise into 1/4 inch thick slices  
8 ounces green curly kale, thick stems removed  
olive oil (for brushing)  
1 bunch green onions, thinly sliced  
1 cup chopped fresh cilantro

Blend peanut butter, 1/3 cup water, brown sugar, rice vinegar, soy sauce, sesame seeds, ginger, garlic, and chili sauce in blender until smooth, adding more water by tablespoonfuls if too thick. Can be made 1 day ahead; cover and chill.

Cook udon noodles according to package directions. Drain, Run under cold water to cool. Drain again.

Prepare barbecue (medium-high heat). Brush zucchini and kale with oil, sprinkle with salt and pepper. Grill zucchini until tender and slightly charred, about 3 minutes per side. Grill kale until brown around edges, about 1 minute per side.

Toss udon noodles, green onions, and cilantro with peanut sauce in large bowl. Divide noodle mixture among 6 bowls. Top noodle mixture with zucchini and kale and serve.

