

Sesame Noodles



Ingredients

- 6 ounces long dried noodles, preferably curly or ruffled, such as Shangxi planed noodles, mafaldine or long fusilli
- 2 tablespoons low-sodium soy sauce
- 2 tablespoons Chinese sesame paste (may substitute tahini)
- 1 1/2 tablespoons store-bought or homemade chile oil, preferably with chile flakes included, such as Chinese chili crisp 
- 1 tablespoon toasted sesame oil
- 2 teaspoons Chinese black vinegar (may substitute balsamic vinegar)
- 2 scallions, trimmed and thinly sliced, for serving
- 2 tablespoons toasted sesame seeds, for serving

Info

- **Prep:** 15
- **Cook:** 25
- **Serves:** 2
- [Source](#)

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Directions

1. Bring a large pot of water to a boil, and cook the noodles according to the package directions. Reserve 1/4 cup of the noodle cooking water and drain well.
2. While the pasta is cooking, in a large bowl whisk together the soy sauce, sesame paste, chile oil, sesame oil and black vinegar.

3. Add the drained noodles to the sauce, tossing to coat them well. Loosen the sauce with some of the noodle cooking water, if needed. Divide among serving plates, sprinkle with the scallions and sesame seeds and serve warm.

[asian](#), [noodles](#), [soy sauce](#), [sesame paste](#), [tahini](#), [chile oil](#), [sesame oil](#), [black vinegar](#), [vinegar](#), [scallions](#), [sesame seeds](#)

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