



Easy-to-Make Sesame Noodles

A Chinese New Year dish to serve as a vegan entrée or side dish

Sesame Sauce:

1/4 cup tahini or unsalted natural peanut butter

1/4 cup warm water

2 Tablespoons light soy sauce

2 Tablespoons rice vinegar

1 Tablespoon granulated sugar

2 Tablespoons chili crisp

2 teaspoons sesame oil

1 teaspoon fresh minced ginger

1 large clove garlic, fine minced

Freshly grated peppercorns

Red chili oil as desired

Sesame Noodles:

6 cups cooked wheat noodles, any style you prefer

Toasted Sesame seeds as desired

Julienne Cut Garnish: cucumbers, carrots, radishes

Lemon juice as desired; Purple kale leaves to line serving bowl if desired

Directions**Sesame Sauce:**

1. In a medium bowl, place tahini and slowly stir in warm water until well blended, then add soy sauce, vinegar, sugar, chili crisp, and sesame oil, stirring to form a smooth mixture.
2. Stir in minced ginger and garlic; season with grated peppercorns to taste.
3. If desired, stir in red chili oil to taste for a spicier sauce or place it on the side when serving.

Sesame Noodles:

1. Boil noodles according to package instructions or if previously cooked, cover with boiling water until hot; drain well.
2. Place noodles in bowl; toss with half of sauce to coat; transfer to serving bowl. Drizzle remaining sauce over the top of noodles. Sprinkle as desired with toasted sesame seeds.

To Serve:

1. Toss julienne cut cucumbers, carrots, and radishes with lemon juice to taste.
2. Garnish serving plate with julienne cut vegetables and purple kale leaves. Have extra julienne vegetables in small bowls on the side. Serve: 2-4

Cook's Note: Add your favorite add-ins and veggies to the dish. We added more sesame oil and chili crisp, one of our favorite ingredients. This is mildly spiced so if you like it hotter, add red chili oil. The sauce and the noodles can be prepared ahead, making it an easy dish to make.

Recipe Inspired by: Maggie Zhu. Original recipe in *Chinese Homestyle*, p. 133, 2022, Quarto Publishing Group, Inc.

About the Recipe: The sesame sauce has a nutty taste, seasoned with savory flavors and a touch of spicy chili heat. It is one of the all-purpose sauces that can be used to top noodles, vegetables, or even grilled mushroom entrees. Make the sauce and

noodles ahead of time, so it can be assembled later for an easy dinner. Serve it hot, room temperature, or cold.