



recipe box

HOT & COLD SESAME NOODLES

Tools & Utensils

- Large mixing bowl; measuring spoons; measuring cups; colander; whisk; paring knife

Ingredients

- 2 Tsp. sesame paste (tahini); 2/3 cup peanut butter (smooth or chunky); 1-1/2 tbsp. white vinegar; 1 cup chicken stock; 1 tsp. powdered ginger; 2 tsp. soy sauce; 1/2 lb. Chinese egg noodles or spaghetti; 2 tsp. peanut oil ; 2 whole scallions; 1 cup sprouts; chili oil (optional)

Directions

1. Whisk sesame paste, peanut butter, vinegar, chicken stock, ginger and soy sauce in a bowl.
2. Cook noodles to al dente (with a bite to it), then cold shock to stop the cooking process by running it under cold water in colander.
3. Drain noodles very well and coat with 2 tbsp of peanut oil.
4. Toss noodles in the Chinese sauce, then refrigerate.
5. Before serving, garnish with scallions, sprouts, and chili oil (for a spicy hot & cold dish).