

Chinese Sesame Noodles

Ingredients:

- 10 oz. fresh Chinese lo-mein-style egg noodles
- 4 Tbs. Asian sesame oil
- 6 Tbs. Chinese Chicken Broth or lower-salt chicken broth
- 5 Tbs. well mixed Chinese sesame paste(if you cannot find this in the store, you can make your own using 3 tbsp of peanut butter and 2 tablespoons of tahini)
- 4 thinly sliced scallions
- 4 Tbs. dark soy sauce
- 5 Tbs. granulated sugar
- 2 Tbs. white rice vinegar

- 2 tsp. chili garlic paste
- crushed red pepper to taste
- Freshly ground white pepper
- 1/4 cup fresh cilantro leaves
- 1 fresno chile thinly sliced or baby bell red pepper if you do not like the heat.
- Snow pea shoots, cilantro and extra sriracha for garnish (optional)

Preparation:

Whisk the top 10 ingredients in a bowl and combine until smooth. Taste and adjust for sweetness and heat. Bring 2 quarts of water to a boil in a 4-quart pot. Cook until al dente, about 2 minutes or according to package directions. Drain and toss the noodles with the sauce, garnish with the cilantro, snow pea shoots and extra sriracha and thinly sliced fresno chiles.

