

# Takeout-Style Sesame Noodles

By Sam Sifton | **YIELD** 4 servings | **TIME** 10 minutes

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## INGREDIENTS

**1 pound Chinese egg noodles (1/8-inch-thick), frozen or (preferably) fresh, available in Asian markets**

**2 tablespoons sesame oil, plus a splash**

**3 ½ tablespoons soy sauce**

**2 tablespoons Chinese rice vinegar**

**2 tablespoons Chinese sesame paste**

**1 tablespoon smooth peanut butter**

**1 tablespoon sugar**

**1 tablespoon finely grated ginger**

**2 teaspoons minced garlic**

**2 teaspoons chili-garlic paste, or to taste**

**Half a cucumber, peeled, seeded, and cut into 1/8-inch by 1/8-inch by 2-inch sticks**

**¼ cup chopped roasted peanuts**

## PREPARATION

### Step 1

Bring a large pot of water to a boil. Add noodles and cook until barely tender, about 5 minutes; they should retain a hint of chewiness. Drain, rinse with cold water, drain again and toss with a splash of sesame oil.

### Step 2

In a medium bowl, whisk together the remaining 2 tablespoons sesame oil, the soy sauce, rice vinegar, sesame paste, peanut butter, sugar, ginger, garlic and chili-garlic paste.

### Step 3

Pour the sauce over the noodles and toss. Transfer to a serving bowl, and garnish with cucumber and peanuts.

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### Tip

*The Chinese sesame paste called for here is made of toasted sesame seeds; it is not the same as tahini, the Middle Eastern paste made of plain, untoasted sesame. But you could use tahini in a pinch. You need only add a little toasted sesame oil to compensate for flavor, and perhaps some peanut butter to keep the sauce emulsified.*

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## PRIVATE NOTES

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Adapted from Martin Yan, Marian Burros, and memory