

Takeout-Style Sesame Noodles

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

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.

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.

PRIVATE NOTES

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Adapted from Martin Yan, Marian Burros, and memory