

SPICY SESAME NOODLES

INGREDIENTS

package ramen noodles
2–4 cloves garlic, minced
1 tbsp gochugaru
3 tsp sesame seeds
1½ tbsp sesame oil, heated
scallions, sliced
peanuts

SAUCE INGREDIENTS

4 tbsp soy sauce
1½ tbsp rice vinegar
2 tsp tahini
1 tbsp peanut butter
1½ tbsp brewed black tea
chili oil
¼ c starchy noodle water
honey

DIRECTIONS

Cook ramen noodles, drain, and reserve ¼ cup starchy noodle water. Toss noodles with a splash of sesame oil. Set aside.

In metal bowl mix, minced garlic, gochugaru, scallions, sesame seeds. Heat sesame oil, pour on top and let sizzle.

Stir in soy sauce, rice vinegar, tahini, peanut butter, black tea, and splash of chili oil. Add in 2 tbsp noodle water, splash of honey and stir smoothly. If sauce needs thinning, add another tbsp or two of noodle water. Pour over noodles.

Garnish with scallion and peanuts (optional).

TIP

Can substitute gochugaru with red pepper flakes.