Takeout-Style Sesame Noodles

* Yield 4 servings

Note: You can get a similar "feel" by substituting thick (or standard) spaghetti for Chinese noodles, substituting toasted sesame oil for the paste (but don't omit the peanutt butter, smooth or crunchy), adding cayenne pepper if you don't have chili-garlic paste, and using any thin, crunchy vegetables to garnish, including beansprouts, fresh cilantro, etc.

INGREDIENTS

1 pound noodles, frozen or (preferably) fresh or ½ pound thick dried spaghetti

2 tablespoons sesame oil, plus a splash

3 ½ tablespoons soy sauce

2 tablespoons Chinese rice vinegar

2 tablespoons Chinese sesame paste or additional sesame oil

1 tablespoon smooth peanut butter

1 tablespoon granulated sugar

1 tablespoon finely grated ginger

2 teaspoons minced garlic

2 teaspoons chile-garlic paste, chile crisp or chile oil, 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

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.

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.

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

Tips

* *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.*

Have you cooked this?  Mark as Cooked

I learned how to make a version of this from a Chinese native years ago before Chinese ingredients were widely available.

1331 This is helpful