

Sesame Noodles

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Ingredients

1 package (1 lb) uncooked noodles or pasta (any shape)
6 tablespoons soy sauce
6 tablespoons sesame tahini paste
3 tablespoons packed brown sugar
1 tablespoon sesame oil
3 cloves garlic, finely chopped
Dash crushed red pepper flakes
2 green onions, finely chopped (2 tablespoons)
2 teaspoon sesame seed, toasted
Additional crushed red pepper flakes, if desired

Directions

Cook noodles as directed on package. Drain; place in large bowl.

Meanwhile, in small bowl, stir together soy sauce, tahini paste, brown sugar, sesame oil, garlic, and dash pepper flakes.

Pour mixture over noodles in bowl; toss to coat noodles. Top with green onions, sesame seed and additional pepper flakes. Serve warm or cold.