



Noreen's Kitchen

Sesame Noodles

Ingredients

1 pound of angel hair pasta cooked and hot.	6 tablespoons rice vinegar
6 cloves of garlic, minced	1 tablespoon sesame oil
6 tablespoons granulated sugar	1 tablespoon sweet Thai chili paste
6 tablespoons vegetable oil (not olive)	1 to 2 tablespoons sesame seeds
6 tablespoons soy sauce	

Step by Step Instructions

While noodles are cooking, combine all of the remaining ingredients in a small saucepan.

Heat to a mild simmer.

Remove from heat.

Drain pasta well.

Pour dressing over noodles and stir to combine.

Allow noodles to sit for 10 minutes, stirring occasionally. This will allow the remaining dressing to absorb into the hot pasta.

Serve with a sprinkle of chopped green onion, red pepper flakes and more sesame seeds.

These are very delicious! Serve them hot as a dinner side dish or leftover cold the next day as cold sesame noodles like you would get in a Thai restaurant.

Enjoy!