

Creamy Sesame Noodles

Recipe By Brynie Greisman



Cooking and Prep:  30 m

Serves:  8

Contains:     

- **Preference:** Parve
- **Difficulty:** Easy
- **Occasion:** Purim
- **Diet:** Vegetarian, Pescetarian
- **Source:** Family Table by Mishpacha Magazine
- **Cuisines:** Asian

~~_____~~, these noodles are dressed in a wicked creamy sauce that is complex and tempting. I love the fact that it can be eaten room temperature, which is always a plus on Purim, or any time really. In addition, it's packed with nutritious ingredients that are satisfying and good for you. I know you'll savor each forkful.

Ingredients (17)

Noodles

- **16 ounces (450 grams)** noodles (penne pasta or spaghetti)
- **1 teaspoon** baking soda

Sauce

- **2 tablespoons** soy sauce
- **1 – 1 and 1/2 tablespoons** apple cider vinegar, preferably unfiltered
- **1–2 tablespoons** sesame oil
- **1 teaspoon** grated fresh ginger (do not sub with dried)
- **2 cloves** garlic, minced
- **2 tablespoons** brown sugar
- **2 tablespoons** [Gefen Peanut Butter](#) or other natural peanut butter
- **1 tablespoon** smooth almond butter like [Gefen Almond Butter](#)
- **1 tablespoon** [Mighty Sesame Tahini](#)
- salt, to taste
- **2–3 pinches** cayenne pepper or hot pepper flakes
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Garnish

- 4 scallions, sliced thinly on diagonal
- handful of toasted sesame seeds
- generous handful of roasted peanuts, chopped

Start Cooking

Prepare the Sesame Noodles

1. 1.

Cook noodles according to package directions, adding the baking soda to the water before you start. (This results in a springier, more slippery noodle.) Drain and rinse briefly. Cover to keep warm.

2. 2.

Place all sauce ingredients, aside from water, into a microwaveable bowl. Heat for 30 seconds. Mix. Heat for another 30 seconds. Mix again.

3. 3.

Add the water and heat once again for 30 seconds. Whisk everything together well. Taste and adjust seasoning if necessary.

4. 4.

Pour the sauce over the warm noodles and toss until the noodles are coated.

5. 5.

Garnish with scallions, sesame, and peanuts. You can mix some of the garnish into the noodles as well.

Note:

This is a fabulous side dish. One of my testers ate three bowls! You can turn it into a complete meal by adding shredded veggies, bean sprouts, or shredded chicken. I tested it with whole wheat penne pasta, and it was fabulous, but it's amazing with spaghetti as well. Your taste, your choice.

Photography: Moishe Wulliger

Styling: Renee Muller