

# Sesame Noodles with Asian Dressing

Recipe By *Brynie Greisman*



Cooking and Prep:  45  
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Serves:  8

Contains:     

Preference: Meat

Difficulty: Medium

Occasion: Shabbat, Sukkot

Source: Family Table by

Mishpacha Magazine

Cuisines: Asian

I love peanut butter in any dish or even plain on a spoon! I was beyond excited when my niece Gitel A. suggested this side dish, especially since it was a perfect accompaniment to the Asian Ribs below. Daring, different, and delicious!

## Ingredients (14)

### Chicken

1 pound (1/2 kilogram) chicken cutlets

### Spaghetti

10 ounces (280 grams) spaghetti, cooked according to package directions

1 large carrot

2–3 scallions, thinly sliced

2 tablespoons **Gefen Sesame Oil**

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## Sauce

1/4 cup sesame seeds

1/4 cup chunky peanut butter

2 medium cloves garlic or 2 cubes **Gefen Frozen Garlic**

1/2 tablespoon minced fresh ginger or 1-2 cubes **Dorot Gardens Frozen Ginger**

5 tablespoons soy sauce

2 tablespoons rice vinegar

1/2 teaspoon hot pepper sauce

2 tablespoons light brown sugar

boiling water

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## Start Cooking

### Prepare Asian Dressing

1. Toast sesame seeds in a small frying pan over medium heat, stirring frequently, until golden and fragrant, about 10 minutes.
2. Place one tablespoon of the sesame seeds in the food processor with the knife attachment.
3. Add peanut butter, garlic, ginger, soy sauce, vinegar, hot sauce, and sugar.
4. Blend until smooth.
5. With machine running, add boiling water one tablespoon at a time (I used three tablespoons), until creamy.
6. Set aside.

### Prepare Chicken

1. Heat oven to grill.

2. Broil chicken cutlets, four minutes on each side, until lightly browned.
3. Cool slightly.
4. Using two forks, shred chicken into bite-size pieces and set aside.

**Note:** This side dish can be made parve, without the cutlets, and is just as good.

### **Prepare Noodle Dish**

1. In a large bowl, toss cooked spaghetti with sesame oil until evenly coated.
2. Add shredded chicken, scallions, carrots, and sauce, and combine well.
3. Sprinkle with reserved sesame seeds.
4. Serve warm or room temperature.