

Sesame Noodles with Chili Oil and Scallions
from Bon Apetit

INGREDIENTS

- 4 scallions, whites and greens separated, thinly sliced
- 1/2 cup vegetable oil
- 1 tablespoon crushed red pepper flakes
- 2 teaspoons sesame seeds
- 2 teaspoons Szechuan pepper (if you can find it)
- 12 ounces thin ramen noodles or angel hair pasta
- Kosher salt
- 1/4 cup tahini (sesame seed paste)
- 1/4 cup rice vinegar
- 3 tablespoons soy sauce
- 2 teaspoons toasted sesame oil
- 1 teaspoon sugar

Cook scallion whites, vegetable oil, red pepper flakes, sesame seeds, and pepper in a small saucepan over low heat, stirring occasionally, until oil is sizzling and scallions are golden brown, 12–15 minutes; let chili oil cool in saucepan.

Meanwhile, cook noodles in a large pot of salted boiling water until al dente; drain. Rinse under cold water and drain well.

Whisk tahini, vinegar, soy sauce, sesame oil, sugar, and 2–3 tablespoons chili oil (depending on desired heat) in a large bowl; season with salt. Add noodles and toss to coat. Top with scallion greens and drizzle with more chili oil.

Keep leftover oil for salad dressings, sauces, or to zazz up rice or pasta, or anything!