Sesame chilli noodles



About 15 minutes · Serves 2

Ingredients

- 200 g noodles
- 2 tbsp Tian Fu sesame paste
- 1–2 tsp Tian Fu chilli oil, to taste
- 1 tbsp soy sauce, 1 tbsp rice vinegar and ½ tsp sugar
- 3–4 tbsp warm water; ½ cucumber, shredded; 1 spring onion, sliced

Method

1. Stir the sesame paste with warm water until smooth. Mix in the soy sauce, vinegar, sugar and chilli oil.

2. Cook the noodles according to the packet directions and drain. Reserve a little cooking water.

3. Toss the noodles with the sauce. Loosen with cooking water if needed, then finish with cucumber and spring onion.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sesame paste

270g / 9oz.



Chili oil

150g / 5oz.

Cooking times are approximate. Check product labels for ingredients and allergens.