Sesame cold rice noodles



About 15 minutes · Serves 2

Ingredients

- 150 g dried thin rice noodles
- 2 tbsp Tian Fu sesame paste
- 1 tbsp soy sauce; 1 tbsp rice vinegar; ½ tsp sugar; 4 tbsp warm water
- ½ cucumber, shredded; 1 tsp sesame seeds

Method

1. Prepare the rice noodles according to the packet directions. Rinse briefly with cool drinking water and drain well.

2. Mix the sesame paste with warm water, soy sauce, vinegar and sugar until smooth.

3. Toss the noodles with the sauce and cucumber, then finish with sesame seeds.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sesame paste

270g / 9oz.

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