



# COLD CUCUMBER SESAME NOODLES



THE VEGUCATION STATION

## REFRESHING, FILLING, GO-TO SUMMER MEAL

Serve these creamy sesame noodles with a ton of fresh, thinly sliced cucumbers, a jammy egg, scallions, and chili crisps, it hits every time.

### INGREDIENTS

- 3 TBSP SESAME PASTE / TAHINI
- 3 TBSP PEANUT BUTTER
- 1 TBSP SOY SAUCE
- 1 TBSP RICE WINE VINEGAR
- 1 TBSP SESAME OIL
- 1 TBSP SUGAR
- 1 TSP GRATED GARLIC
- 1 TSP GRATED GINGER
- 1/2 TSP SALT, MORE TO TASTE
- 1/4 TSP MSG
- 2 TBSP CHILI OIL
- UP TO 1/2 CUP HOT PASTA WATER
- 2 BUNDLES SOMEN NOODLES
- 1 WHOLE CUCUMBER, SLICED AS YOU LIKE
- SERVE WITH A SOFT BOILED / JAMMY EGG
- TOP WITH: SCALLIONS, KIMCHI, SESAME SEEDS



### STEPS

- Boil your noodles in salted water according to package instructions and remove, placing them in an ice water bath and reserving the pasta water for your sauce.
- Slice up your cucumber however you'd like, I like either in thin matchsticks or diagonal slices.
- Put all your sauce ingredients in a bowl and mix well, using up to about 1/2 cup of hot pasta water to thin out the sauce.
- Toss the noodles in the sauce until well coated.
- Plate your noodles in a bowl and top with your cucumbers, a soft-boiled or jammy egg, sliced scallions, kimchi, chili oil, and sesame seeds.

ADAPTED FROM ORIGINAL RECIPE BY @DEREKKCHEN

