

# Susaml? Noodle

Learn to make authentic sesame noodles with tahini sauce and peanut butter. Quick 25-minute recipe with customizable vegetables and proteins.

10 min

HAZIRLIK

15 min

PI?IRME

25 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Susaml? Noodle

## Malzemeler

- 2 tbsp sea salt
- 4 tbsp tahini
- 4 tbsp peanut butter
- 2 tbsp soy sauce
- 2 tbsp rice vinegar
- 2 tbsp fresh root ginger
- 1 tbsp roasted sesame oil
- 3 tbsp sesame powder
- 1 tbsp chili garlic sauce
- 1 carrot
- 1 cucumber
- 4 onion
- 500 g ramen

## Yap???

- 1 Cook the noodles**

Bring a large pot of salted water to a rolling boil over high heat. Add 500g noodles and cook according to package directions until just tender, about 8-10 minutes.
- 2 Drain noodles in a colander and immediately rinse with cold running water for 30 seconds to stop cooking. Shake off excess water and toss with 1 tablespoon sesame oil to prevent sticking.**
- 3 Make the sesame sauce**

Whisk together 2 tablespoons tahini and 4 tablespoons peanut butter in a large mixing bowl until smooth. Gradually whisk in 3 tablespoons warm water until the mixture forms a smooth, creamy paste.
- 4 Add 4 tablespoons soy sauce, 2 tablespoons rice vinegar, 2 tablespoons sesame oil, and 1 tablespoon chili garlic sauce to the tahini mixture. Whisk vigorously until completely smooth and pourable, about 1 minute.**
- 5 Prepare the vegetables**

Cut 1 carrot into thin julienne strips about 2 inches long. Slice 1 cucumber into thin half-moon shapes. Finely slice 4 green onions

diagonally into 1-inch pieces, separating white and green parts.

**6 Combine and serve**

Add the cooled noodles to the bowl with the sesame sauce. Using tongs or chopsticks, toss vigorously for 1-2 minutes until every strand is evenly coated with sauce.

**7** Gently fold in the julienned carrots and sliced cucumber until evenly distributed. Transfer to a serving platter and garnish with sliced green onions and a sprinkle of sesame seeds before serving.

## ?puçlar?

Cook noodles 1 minute less than package directions - they'll finish cooking as they absorb the warm sauce.

Warm your mixing bowl with hot water before combining ingredients to help the tahini and peanut butter blend more smoothly.

If your sauce becomes too thick, add hot water one tablespoon at a time rather than cold water, which can cause the oils to separate.

Toast sesame seeds in a dry pan for 2-3 minutes until golden for maximum flavor in your garnish.

Make extra sauce - it keeps for a week refrigerated and works great as a dip for vegetables or spring rolls.

For the best texture, let the dressed noodles sit at room temperature for 15 minutes before serving to allow flavors to penetrate.

Use kitchen shears to quickly cut long noodles into more manageable lengths after mixing with sauce.