

SESAME NOODLES WITH CHILI OIL AND SCALLIONS

4 SERVINGS *Spicy Sichuan pepper, which delivers a numbing effect along with nuanced heat, will leave your lips buzzing. Use any leftover chili oil in dressings or marinades.*

- 4 scallions, whites and greens separated, thinly sliced**
- ½ cup vegetable oil**
- 1 Tbsp. crushed red pepper flakes**
- 2 tsp. sesame seeds**
- 2 tsp. Sichuan pepper, coarsely chopped**
- 12 oz. thin ramen noodles or spaghetti**
- Kosher salt**
- ¼ cup tahini (sesame seed paste)**
- ¼ cup unseasoned rice vinegar**
- 3 Tbsp. reduced-sodium soy sauce**
- 2 tsp. toasted sesame oil**
- 1 tsp. sugar**

INGREDIENT INFO: Sichuan pepper is available at Asian markets and some specialty foods stores. If you can't find it, add an extra teaspoon each of red pepper and tahini.

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 Tbsp. 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.