

Cold Sesame Cashew Noodles



Makes (noodles): ~3 – 4 servings

Makes (sauce): ~¾ cup

INGREDIENTS

Sesame Cashew Sauce

**2 tbsp. cashew butter (see Notes)

**2 tbsp. sesame oil (see Notes)

**2 tbsp. grape nectar (see Notes)

1½ tbsp. rice vinegar

1 tbsp. tahini

1 tbsp. tamari

3 tsp. sriracha

1 tsp. minced ginger

3 garlic cloves (finely minced into a paste)

white pepper to taste

Noodles

500 gm / 1 lb. fresh wheat noodles

Remaining Ingredients

2 – 3 tbsp. crushed roasted peanuts

1 tbsp. roasted sesame seeds

3 scallions (sliced)

1 red chili pepper (deseeded and finely diced)

Garnish

cilantro (roughly chopped)

crushed roasted peanuts

roasted sesame seeds



Preparation – Sesame Cashew Sauce

1. Place all ingredients into a bowl.
2. Whisk until well combined. Set aside.

Preparation – Noodles

1. Boil according to the instructions on the package.
2. Rinse off excess starch under running water.
3. Drain the noodles, set aside and cool.

Remaining Steps

1. In a large mixing bowl, add the cooked noodles and remaining ingredients. Add ¾th of the prepared sauce. Toss until well combined.
2. Taste the noodles. Add more sauce according to your preference. Make more sauce if desired.
3. Garnish with cilantro, more peanuts and sesame seeds if desired. Serve immediately.

NOTES

- I used pure cashew butter from Joi, sesame oil from La Tourangelle Artisan oils and grape nectar from Domaine Sante.
- Grape nectar can be replaced with sugar (2 tsp or to taste).