



Fiery Chili Crisp Noodles

These thick, chewy noodles are coated in a spicy, tongue-numbing sauce that makes you come back for more! With little bits of crunch from the sesame seeds and garlic, it's no wonder why anyone who tries this dish is instantly hooked. This noodle dish is vegetarian friendly, but you can always add your own proteins and mix-ins to best accommodate your flavor needs.

15

MINUTES

3

SERVINGS

10

INGREDIENTS



SPICE LEVEL

Fiery Chili Crisp Noodles

INGREDIENTS

- 2 tbsp soy sauce
- 1 tbsp dark soy sauce
- 1 tsp Chin Kiang black vinegar
- 1 tsp sesame oil
- 1 tbsp garlic, minced
- 1 tbsps ginger, minced
- 2 scallions, sliced
- 2 tbsp chili oil
- 16 oz lo mein noodles
- 3 tsp sesame seeds

DIRECTIONS

1. Prepare the sauce: In a large bowl, mix together light soy sauce, dark soy sauce, Chin Kiang black vinegar, sesame oil, garlic, ginger, scallions, and chili oil. Set aside.
2. In a pot, boil your noodles according to package instructions then drain.
3. Toss the noodles thoroughly in the sauce. Garnish with sesame seeds and more scallions. Enjoy!



Follow us → For more recipes and videos → @umamicart

umami
cart