



Holy Tshili Spicy Cabbage & Sesame Noodles

Prepare your taste buds for a fiery flavor adventure. These bold sesame noodles are coated with an irresistible sauce made of the "3 C's" – chicken, cabbage, and chili crisp – that will ignite your palate with each slurp!

Featuring a spicy everything chili crisp by Holy Tshili, a delicious condiment brand that brings all the flavors of crispy everything bagel seeds, and spicy Sichuan chilis to Chinese chili crisp and Japanese furikake, all inspired by NYC's melting pot of flavor!

25

MINUTES

4

SERVINGS

16

INGREDIENTS



SPICE LEVEL

Holy Tshili Spicy Cabbage & Sesame Noodles

INGREDIENTS

For the noodles:

- $\frac{1}{4}$ c vegetable oil (divided in half)
- 2 c sliced green cabbage
- $1\frac{1}{2}$ c Chinese chives, cut into 3-4" pieces, plus few tbsp chopped
- 1 lb ground chicken thighs
- 1 pack of plain thick noodles
- Kosher salt, black and white pepper to taste

For the sauce:

- 3 tbsp Holy Tshili Spicy Everything Chili Crisp
- 2 tbsp sweet soy sauce
- 2 tbsp soy sauce
- 2 tbsp white sesame paste or tahini
- 1 tbsp oyster sauce
- 2 cloves of garlic, finely minced
- Juice of $\frac{1}{2}$ lime

For the garnish:

- Persian cucumber, julienned
- Roasted sesame seeds
- Sliced green onion

DIRECTIONS

1. Make the sauce: Add sesame paste or tahini into a small bowl with 1-2 tablespoons of warm water and whisk until smooth and creamy. Add all other sauce ingredients and continue to whisk until all ingredients are well combined (the consistency should be like a thick dressing; add more water if needed). Set aside.
2. Heat half of the vegetable oil in a deep-sided pan or skillet until shimmering and hot. Add sliced cabbage and pan-fry undisturbed until the edges begin to char and cabbage begins to soften.
3. Add long chive pieces and continue cooking until chives wilt. Add a pinch of salt and black and white pepper to taste. Cook until cabbage is nicely charred and soft but still has a slight crunch. Remove from pan into a separate bowl and rinse pan.
4. In the same pan, heat the remaining oil, and add ground chicken thighs. Cook and separate with a wooden spoon until the chicken is cooked through. Season with a pinch of salt and black and white pepper to taste.
5. Once the chicken is cooked, reduce heat to medium-high and add the cooked cabbage and chives. Add half of the sauce to the pan, stir well to combine, and remove from heat into a bowl.
6. Cook noodles according to package instructions. Once cooked, drain the noodles, reserving a cup of hot cooking water.
7. Pour the remaining sauce back into the pan set at medium heat. Add back the noodles and the remaining chopped chives. Toss everything until well combined.
8. Plate into bowls and garnish with cucumber, sesame seeds, and sliced green onions. Slurp away!