

Spicy Thai Noodles

Servings: 2

From <http://asmallsnippet.com/2011/03/spicy-thai-noodles.html>

Ingredients

8 oz linguine
1/2 Tbsp crushed red pepper flakes
2 Tbsp sesame oil
2 Tbsp honey
2 Tbsp low sodium soy sauce
1 Tbsp sesame seeds
1 carrot, peeled and shredded
3 green onions, sliced
2 Tbsp fresh cilantro, chopped

Preparation

- 1) Cook noodles according to package directions. Drain and return to pot.
- 2) Meanwhile, heat sesame oil and red pepper flakes in a small pan over medium heat. Strain out pepper and reserve oil.
- 3) Whisk honey, soy sauce, and sesame seeds into oil. Pour over cooked noodles and mix well. Stir in carrot, green onions, and cilantro. Mixed well and serve warm or chilled.