

Spicy Thai Noodles

(Adapted from [A Small Snippet](#))

1 box Linguine or angel hair pasta
1-2 tablespoons crushed red pepper
¼ cup vegetable oil
½ cup sesame oil
6 tablespoons honey
6 tablespoons soy sauce
½ cup green onions
2 carrots, peeled and shredded
½ cup cilantro
¾ cup peanuts
toasted sesame seeds

Boil noodles. Drain.

Chop green onions, cilantro, and peanuts.

Heat oils and crushed red pepper over medium heat in a small pan for 2 minutes. Strain out peppers and reserve oil.

To oil, whisk in honey and soy sauce.

Toss mixture with noodles.

Refrigerate overnight or until cold.

Before serving, top each serving with onions, cilantro, carrots, peanuts and toasted sesame seeds. Serve cold.