

# Sesame Noodles with Chili Oil and Scallions

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-chili-oil-recipe>

## Ingredients:

- 4 scallions whites and greens separated, thinly sliced
- 1/2 cup vegetable oil
- 1 tablespoon crushed red pepper flakes
- 2 teaspoons sesame seeds
- 2 teaspoons Szechwan peppercorns coarsely chopped
- 12 ounces ramen noodles thin, or spaghetti
- kosher salt
- 1/4 cup tahini
- 1/4 cup rice vinegar unseasoned
- 3 tablespoons reduced sodium soy sauce
- 2 teaspoons toasted sesame oil
- 1 teaspoon sugar

## Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 62 grams
3. Fat: 51 grams
4. Fiber: 4 grams
5. Protein: 13 grams
6. SaturatedFat: 10 grams
7. Sodium: 2340 milligrams
8. Sugar: 3 grams
9. TransFat: 1 grams

Thank you for visiting our website. Hope you enjoy Sesame Noodles with Chili Oil and Scallions above. You can see more 16 traditional chinese chili oil recipe Dive into deliciousness! to get more

great cooking ideas.