

PEPPERED SESAME NOODLES

Equipment:

Measuring Spoons

Measuring Cup

Microwave safe plastic bowl with cover

Wooden Spoon or High Temp Rubber Spatula

Fine mesh strainer

Ingredients:

8 oz. vermicelli 250 g

2 tbsp sesame oil 25 ml

2 tbsp peanut oil 25ml

6 - 8 fresh chili or jalapeno peppers, sliced; seeds removed, if desired 6 - 8

3 tbsp Worcestershire sauce 40 ml

2 tbsp soy sauce 25 ml

4 - 5 green onions, cut diagonally into pieces 1/2" (1 cm) 4 - 5

2 tbsp sesame seeds, toasted 25 ml

Procedure:

1. Cook vermicelli, drain, and rinse and set aside.
2. In a 2-cup (500 ml) glass measuring cup blend sesame and peanut oil.
3. Cook at **P7** 1 minute.
4. Add chili peppers.
5. Cook at **P7** 15 seconds.
6. Add Worcestershire sauce and soy sauce.
7. Pour over cooked vermicelli.
8. Toss to coat.
9. Cook at **P7** 3 minutes.
10. Add green onions and sesame seeds.

Mix well.