Spicy Kimchi Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 person's worth japanese somen - water - diced lettuce For sauce: - 1/2 bowl diced kimchi - 1 tablespoon spicy pepper paste - 1 teaspoon sesame oil - 1/2 teaspoon sugar - 1/2 teaspoon vinegar Extra: - Bit of sesame

Instructions

1. boil water with somen noodles and pour in cold water when the water boils over the pot like 2 times. 2. Wash somen in ice-cold water until the starchiness is gone. Set aside. For Sauce: 3. Mix kimchi + spicy pepper paste + sesame oil + sugar + vinegar together. Somen + Sauce: 4. Mix sauce from #4 + somen + lettuce. 5. Sprinkle some sesame seeds on top. Enjoy! Tip: Tastes better with hard boiled egg on top~