



Sichuan Spicy Cold Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

(Make 2+ servings)

8 oz fresh noodles 2 oz mung bean sprouts 4 oz fresh spinach 2 tbsp olive oil $\frac{1}{2}$ salt 1 tbsp walnuts
For the dressing:

2 tbsp low- sodium soy sauce 1 tbsp vinegar 1 tbsp sugar 1 tbsp sesame oil 1 tbsp chopped green onion 1 tsp roasted sesame seed 1 tsp Sesame Seasoning Vinegar 1 tsp ground peanut 1 tbsp minced garlic 1 tsp minced ginger 1 tsp ground Sichuan peppercorn 1 tbsp chili with oil

Instructions

1. Bring half a medium pot of water to a boil. Add $\frac{1}{2}$ tsp oil and salt to the water - this will help to keep the spinach green. Blanche the spinach in the boiling water for 1 - 2 minutes. Transfer the spinach in a colander, let cool.
2. Take off all the roots from the bean sprouts and blanche the bean sprouts in the boiling water for 1 minute. Transfer the bean sprouts into a colander, let cool.
3. Add the noodles in the boiling water, and cook for 2 minutes. Transfer to a colander, rinse with cold water and drain the water. Add $\frac{1}{2}$ olive oil to the noodles, and then mix evenly. Let cool.
4. In a large mixing bowl, add bean sprouts, spinach, cold noodles and the dressing. Mix it evenly. Serve garnished with diced walnuts and green onion top.