



Cold Sesame Noodles

serves 4

- 4 tablespoons chopped scallions, green & white
- 1 pound linguine (or noodles of your choice)
- juice of 1 lime
- 2 teaspoons fresh ginger, peeled and grated
- 1 tablespoon toasted sesame oil
- 3 tablespoons organic coconut milk
- 2 tablespoons dark muscovado sugar
- 2 teaspoons Sriracha
- 2 tablespoons rice vinegar
- 2 tablespoons hoisin sauce
- 1 tablespoon soy sauce
- 1/2 cup creamy peanut butter
- 1/2 cup cucumber matchsticks (peeled)
- 2 tablespoons roasted peanuts, chopped
- handful of cilantro leaves
- 1 cup roasted or poached chicken, shredded

Combine all the ingredients through the ginger and stir together until well emulsified. You want the consistency to be creamy but not too thick. Thin with a little hot water, as needed.

Cook the noodles in a kettle of boiling salted water until al dente, then drain and rinse under cold water. Drain the noodles well, transfer them to a bowl and toss well with the sauce. Serve at room temperature garnished with a pile of chopped scallions, strips of cucumber, chopped roasted peanuts, cilantro and chicken, if using.