

Hoisin Noodles

Serves Four

Ingredients

1 pound linguine or fettuccine
3 tablespoons avocado oil
4 cloves garlic, minced
4 scallions, white and green parts thinly sliced and separated
1 teaspoon fresh ginger, minced
2 tablespoons soy sauce
2 teaspoons hot honey (or brown sugar)
1 tablespoon sriracha
1 tablespoon sesame oil
¼ cup hoisin sauce

¼ cup toasted sesame seeds



Step 1: Bring 4 quarts water to a boil in a large pot. Add linguine or fettuccine and cook according to package directions. Drain when cooked but reserve ½ cup of the cooking liquid for the hoisin sauce.

Step 2: In a large saute pan, heat the avocado oil over medium-high heat and add the garlic and the white parts of the scallion. Stir constantly so as not to burn the garlic. Add the ginger, soy sauce, honey or brown sugar, sriracha, sesame oil and hoisin sauce. Lower heat to medium and add in the cooked pasta and the reserved pasta water. Stir well to combine and taste for seasoning.

Step 3: Top with green parts of the scallion and the sesame seeds. Serve warm.