

Egg Noodles and Shiitakes With Scallion-Sesame Sauce

By Bonnie S. Benwick

 Servings: 2-3

 Total: 35 mins

For the sauce

- 6 scallions, trimmed and chopped
- 1 tablespoon unseasoned rice vinegar
- 1 tablespoon low-sodium soy sauce
- 1 tablespoon mirin
- 1 tablespoon toasted sesame oil
- 1 tablespoon well-stirred tahini or Chinese sesame paste

For the noodles

- 6 ounces dried egg noodles, such as pappardelle, or other long pasta (see headnote)
- 1 tablespoon peanut oil
- 7 ounces fresh shiitake mushrooms, cleaned, stemmed and caps thinly sliced
- 1 1/2 ounces fresh ginger, peeled and cut into thin matchsticks
- 10 ounces baby spinach leaves
- 2 tablespoons black and white sesame seeds, for garnish

Step 1

Make the sauce: In a blender or mini food processor, combine the scallions with the rice vinegar, soy sauce, mirin, sesame oil and tahini, and blend or process until fairly smooth. Set aside while you make the stir-fry.

Step 2

Make the noodles: Bring a large saucepan of water to a boil over high heat. Add the egg noodles to the boiling water, reduce the heat to medium and cook according to the package directions for al dente. Drain.

Step 3

In a wok or medium saute pan over medium-high heat, heat the oil until shimmering. Add the mushrooms and ginger, and stir-fry until the ginger softens a bit and the mushrooms release some moisture and begin to brown, 2 or 3 minutes.

Step 4

Add the spinach and stir-fry just until slightly wilted, 1 to 2 minutes. Add the reserved sauce and cooked egg noodles, and stir-fry until everything is coated and warmed through, another 1 to 2 minutes.

Step 5

Divide between individual shallow bowls and sprinkle generously with the sesame seeds. Serve right away.

