

# Spicy Vegan Cold Noodles, Sichuan Style

## Ingredients

- 8 oz. noodles (to help prevent sticking, look for noodles where baking soda is an ingredient)
- ½ tsp. sesame oil
- 4-5 TBSP. chili oil
- 4 tsp. soy sauce
- 4 tsp. distilled white vinegar
- 2 tsp. sesame paste
- 1½ tsp. agave nectar
- ½ tsp. Chinese red pepper
- 1-2 scallions, chopped
- 3 cloves garlic, minced
- Small handful of peanuts, chopped finely.

## Steps

1. Bring a large pot of water to a boil, and add noodles. Cook for a couple minutes, until just cooked, then drain and add sesame oil and toss. Allow the noodles to cool until they reach room temperature (you can do this in the refrigerator if your house is warm or you're in a rush).
2. Add the chili oil, soy sauce, vinegar, sesame paste, agave and red pepper to a bowl and mix. Right before you're ready to eat, add the chili sauce, scallions, garlic and peanuts on top of the noodles. Toss and enjoy!

