

Umami Bomb Cucumber Chili Noodles

Ingredients

- ¼ cup vegetable oil
- 2 tbsp. chili flakes (or less spicy, just use 1 tbsp.)
- 2-3 cloves garlic, minced
- ¼ tsp. ground cloves
- 1 lb. dried spaghetti
- 2 medium-sized cucumbers
- ¼ cup soy sauce
- 2 tbsp. [seaweed jam](#)
- 1 tbsp. rice wine vinegar
- Black pepper and salt, to taste
- 2-3 scallions, chopped

Steps

1. Add the chili flakes, minced garlic, and ground cloves to a heat-resistant bowl. Heat your vegetable oil in a small saucepan. Heat the oil to around 250°F (120°C). You can tell it's at the right temperature when you put a wooden chopstick in the oil and it gently bubbles. Turn off the heat, and pour the hot oil over the chili. It should sizzle, but not burn. Set it aside.
2. Cook pasta as directed on the box. Once the noodles are cooked, rinse them under cool water and shake dry. Place in a large mixing bowl.
3. While the pasta cooks, use the large side of a grater to grate the cucumbers. Take a handful of grated cucumbers and squeeze hard over the sink to release any excess moisture. Place the cucumbers in the mixing bowl, breaking up the clumps a little as you do so.
4. Combine the seaweed jam, rice wine vinegar, and soy sauce to a jar. Whisk together, along with the chili oil you prepared in the first step. Pour the sauce over the noodles and cucumbers and mix well. Add black pepper and salt to taste, and top with chopped scallions.

