

Ginger Sesame Noodles

Gluten-free, Vegan

This savoury dish is good warm or room-temperature, making it a great complement to any picnic or potluck!

Ingredients

- 1 500g bag brown rice noodles
- 2 Tbsp sesame oil
- ¼ cup tahini (sesame seed butter)
- ¼ cup Bragg's liquid seasoning; a gluten-free, non-GMO, unfermented soy sauce
- 1 Tbsp wine vinegar or apple cider vinegar
- 2 Tbsp grated fresh ginger
- ¼ tsp crushed red pepper flakes (optional)
- 2-3 roasted red bell peppers, cut in to slivers
 - *you can roast them yourself or purchase in a jar

Preparation

Cook pasta according to directions on bag. Drain. Toss with sesame oil and set aside. In a bowl combine tahini, Bragg, vinegar, ginger and red pepper flakes; toss with noodles. Gently toss in roasted red peppers. Tastes best served at room temperature.

Bon appétit!

Source: Good Friends Cookbook (1991) by the Fare for Friends Foundation ISBN: 1-55013-320-9