

# ***Spicy Thai Noodles***

**Fun fact, in Ireland they call "take-out" "take-away." We are so cultured now.**

- Servings - 4
- Prep time - 5 minutes
- Cook time - 10 minutes

## **Ingredients**

- 1 box Linguine
- 1 tablespoon crushed red pepper (add more for a kick!)
- 1/4 cup vegetable oil
- 1/2 cup sesame oil
- 6 tablespoons honey
- 6 tablespoons soy sauce

*Toppings:*

- 3/4 cup toasted sesame seeds
- 1/2 chopped green onions
- 2 carrots peeled and shredded
- 1/2 cup fresh cilantro chopped

## **Protocol**

1. Boil the pasta. Once finished, drain and place into a large bowl.
2. In a sauce pan, heat the vegetable oil and sesame oil. Add in the pepper flakes and cook over medium heat for 2 minutes.
3. Strain out the pepper flakes and reserve the oil. Whisk in the honey and soy sauce into the oil.
4. Toss the noodles in the sauce until well coated.
5. Add on the toppings, serve and enjoy!