

## Cold Sesame Noodles

Makes 4 servings

September  
Noodling Around!

6 ounces ground meat (such as chicken, pork or beef)

### Marinade

2 teaspoons soy sauce  
1 teaspoon sesame oil  
1 teaspoon cornstarch

### Sauce

½ cup chicken broth  
1/4 cup sesame seed paste  
1 tablespoon oyster-flavored sauce  
1 tablespoon soy sauce  
2 teaspoons rice vinegar  
2 teaspoons Sriracha hot sauce  
2 teaspoons sugar

1 package (about 8 ounces) fresh Chinese egg noodles  
2 teaspoons sesame oil  
1-1/2 tablespoons cooking oil  
1/4 cup shelled edamame

### Garnishes

julienned red bell pepper  
sliced green onions  
cilantro sprigs  
toasted sesame seeds

1. Combine meat and marinade ingredients in a bowl; stir to mix well. Set aside for 15 minutes.
2. Combine all sauce ingredients, stir until sugar is dissolved and sesame paste is well incorporated. Set aside.
3. Cook noodles according to package directions. Drain, rinse with cold water and drain again. Toss with sesame oil and place on a serving plate.
4. Place a wok or stir-fry pan over high heat until hot. Add cooking oil, swirling to coat sides. Add meat and stir-fry until no longer pink, 3-5 minutes.
5. To serve, pile meat on top of noodles. Spoon sauce over meat and noodles. Garnish with bell pepper, green onions, cilantro and sesame seeds.