

Broccoli Noodles

I love noodles, I love tahini, and I really love broccoli so when I came across Hetty McKinnon's Sesame Rice Noodle recipe I was thrilled. This comes together in a snap especially if you have prepped the "everything oil" in advance. If you are a fan of this dish may I suggest you have a look at her gorgeous new cookbook, *To Asia with Love*.

Here is my adapted version.

Ingredients

1 package of pad thai rice noodles

1 Tbs of sesame oil

$\frac{1}{2}$ cup of tahini

2 heads of broccoli cut into pieces with a flat side for searing

1 package baby Bella mushrooms sliced

2-3 Tbs. of Hetty's everything oil

2 scallions finely sliced

Chopped cilantro leaves

Olive oil

Salt & Pepper

Direction

1. Prepare veggies and heat heavy skillet for searing.
2. Soak rice noodles in boiling water for 10 mins while cooking the vegetables.
3. Drain, rinse with cold water, and toss with sesame oil.
4. Add olive oil to the heated skillet, searing broccoli, and then mushrooms in batches seasoning with salt and pepper. Once nicely charred in spots, cover with a lid briefly until just barely tender.
5. Set aside on a plate with a lid to keep warm.
6. Whisk tahini with $\frac{1}{2}$ to 1 cup of filtered water, season

with salt and pepper to taste. The amount of water will vary depending on the consistency of the tahini. You will want it pourable.

7. Pour tahini over noodles and toss to coat. Divide between serving dishes.

Top with vegetables, a few splashes of everything oil, cilantro, and scallions.

Enjoy!