

Soy Sauce Noodles with Cabbage

Thank you, Hetty McKinnon, once again, for your inspiration. This is certainly one of those recipes that just writing it out prompts the desire to make it. So while you are reading, I will be serving myself.

Ingredients

- 12 ounces dried or fresh thin noodles (I subbed in Jovial GF Spaghetti which worked well)
- Neutral oil
- 1 small green cabbage, cored and thinly sliced
- 1 bunch of scallions, white and green parts separated and cut into 2-inch segments
- Salt and Ground Pepper
- Toasted white sesame seeds

Sauce

- 2 tablespoons soy sauce
- 2 tablespoons dark soy sauce (or tamari)
- 1 tablespoon toasted sesame oil
- A splash of maple syrup

Directions

1. Prepare the noodles according to the package directions. Rinse with cold water, drain, and set aside.
2. Mix the soy sauce, dark soy sauce, and sesame oil along with 3 tablespoons of water and a splash of maple syrup. Set aside.
3. Heat a large well-seasoned cast iron or nonstick skillet over medium-high. Add 2 tablespoons of oil. Cook the white part of the scallion until softened, add the

cabbage, and season with $\frac{1}{2}$ teaspoon of salt. Cook until cabbage is reduced and softened.

4. Add the noodles to the pan, and pour in the soy sauce mix. Toss to let noodles absorb the sauce for several minutes, add the green parts of the scallions, and season with salt and pepper as desired.
5. Divide into bowls and top with toasted sesame seeds and an optional fried egg if desired.

Enjoy!