



# SOY SAUCE NOODLES

## Ingredients

*For 2 persons*

1 tbsp soy sauce  
1 tbsp wine  
2 tsp dark soy sauce or tamari  
2 tsp sesame oil  
2 tsp dark brown sugar  
1 tsp sriracha  
2 tbsp vegetable oil  
2 bundles thin egg noodles  
2 garlic cloves  
2 green onions  
1 medium carrot  
15g sesame seeds

## Steps

- 1.** Mix together soy sauce, dark soy sauce, wine, sesame oil, sugar, sriracha and sesame seeds; set aside.
- 2.** Bring a large pot of water to a boil. Add noodles and cook for 2 to 3 minutes. Drain and rinse under cool water.
- 3.** In a wok, heat 1 tbsp of vegetable oil until it shimmers. Add noodles and cook for 2-3 minutes, without stirring, until bottoms browned. Flip over and let cook for another 2 minutes and set aside.
- 4.** Bring back the skillet to medium-high heat with remaining 1 tbsp oil. Add garlic and green onion and quickly sauté. Return noodles to skillet along with soy sauce mixture. Toss well, breaking up clumps of noodles, until noodles are entirely coated (2-3 min). Add carrot ribbons and cook for 1 minute more or until just softened.