

Cold Spicy Noodles

- 1 pound package uncooked [linguini](#) ^[1]
- 5 fresh scallions, chopped
- 2 fresh red peppers, chopped
- 4 fresh red jalapeno peppers, chopped
- 2 tablespoons sugar
- 2 tablespoons vinegar
- 3 teaspoons sesame oil
- 3 teaspoons hot chilli oil
- 1 teaspoon black pepper
- 1 teaspoon salt
- 4 tablespoons cooking oil

Cook linguini as per instructions on the packaging.

Combine scallions, peppers, sugar, vinegar, sesame oil, chilli oil, black pepper and salt.

Place cooking oil in a frying pan and heat up. Cook the vegetable mixture in the pan for about half a minute, then add the linguini in, and brown til it all looks done (just a couple more minutes).

Put the whole thing in the fridge, and wait til the next day so it is chilled.

Serves: 8

Preparation time: 30 minutes (prepare a day in advance)

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