

## Charred Scallion Noodles

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Serves 1-2

### Ingredients

- Scallions, 1 bunch
- Udon Noodles, 1 package
- Grapeseed oil, for cooking
- Kosher salt and freshly ground black pepper, to taste

### Stir fry sauce

- Soy Sauce, 2 Tbsp
- Dark Soy Sauce, 1 Tbsp
- Zhenjiang Vinegar, 1 Tbsp (can substitute balsamic vinegar with pinch chinese five spice powder)
- Honey, 1 Tbsp

1. Chop scallions into 1 inch pieces. Using the side of your knife, whack the white ends of the scallions so that they are flat.
2. Coat a cold wok with grapeseed oil, add the scallions, and cook on a low heat for 20 minutes.
3. Meanwhile, prepare the udon noodles according to the package instructions.
4. Mix your sauce: whisk together the soy sauce, dark soy sauce, zhenjiang vinegar and honey.
5. Once your scallions are charred and brown, add the stir fry sauce to the wok and mix.
6. Add the cooked noodles to the wok and toss to mix thoroughly. Be sure to get the scallions on the side of the wok!
7. Taste for seasoning, then plate into 1-2 bowls. Serve and enjoy!

