

Sesame Sauce with Roasted Red Peppers

Serves 2 – 4

Ingredients

2 tbl. Chinese soy sauce
2 tbl. Chinese oyster sauce
1 tbl. Japanese sesame oil
1 tbl. canola or vegetable oil
1 ½ tbl. sugar
1 tsp. garlic paste with chili
Small bunch of fresh chives, cut into 2-inch lengths
1 jar (7 oz.) roasted red peppers, drained and cut lengthwise into ¼ inch wide strips

Combine soy sauce, oyster sauce, sesame oil, canola oil, sugar and chili paste in pasta serving bowl. Set aside to warm to room temperature.

Cook pasta in a large pot of boiling salted water until al dente. Drain pasta well and immediately add to sauce in bowl. Sprinkle with chives and red pepper strips and toss until most of the liquid is absorbed. Serve warm or at room temperature.

Recommended Pasta: 8 oz. linguine or fresh Shanghai noodles.

Credit: Joie Warner