

Spiced Sesame Noodles

Source: saltmoore.com

Ingredients

¼ cup sambal oelek
2 teaspoons red pepper flakes
¾ teaspoons ground cinnamon
½ teaspoon cayenne pepper
2 tablespoons minced garlic
2 tablespoons minced ginger
3 tablespoons soy sauce
2 tablespoons Fish sauce
2 tablespoons Brown sugar
2 tablespoons Balsamic vinegar
1 ½ lbs ground beef
1 onion, minced
1 shallot, minced
8 oz dry spaghetti
Fresh cilantro, for garnish
2 tablespoons toasted sesame seeds

Directions

1. In a small bowl, combine the sambal oelek, through the balsamic vinegar. Whisk until the sugar is dissolved and set aside.
2. Add the beef to a large, nonstick skillet and cook over medium heat until browned, about 5 minutes. Add the onion and shallot and cook until soft, about 5 minutes. Add the garlic and ginger, stirring until fragrant - about 30 seconds. Add the sambal mixture and stir well.
3. Meanwhile, cook the pasta as instructed on the box. Reserving some of the pasta water before draining. Add the cooked pasta to the beef mixture and toss until well mixed. If necessary, use the reserved pasta water to thin out the sauce so it coats everything.
4. Cover the noodles and cook over medium-low heat for 3 minutes. To serve, sprinkle sesame seeds and cilantro over the top.