

Spicy Pan-Fried Noodles

(<http://cooking.nytimes.com/recipes/1016942-spicy-pan-fried-noodles>)

By Melissa Clark | Time: 20 minutes | Yield: 2 servings

Ingredients

1 cup thinly sliced scallions (about a bunch; use both whites and greens)

3 tablespoons soy sauce, more to taste

1 tablespoon grated fresh ginger

2 teaspoons rice wine or sherry vinegar

1 teaspoon sesame oil

$\frac{1}{4}$ teaspoon kosher salt, more as needed

6 ounces Chinese (also called Hong Kong) egg noodles, soba noodles or rice noodles

2 $\frac{1}{2}$ tablespoons peanut, grapeseed, safflower or vegetable oil, more as needed

5 garlic cloves, thinly sliced

2 large eggs, beaten with a fork

2 cups washed baby spinach or $\frac{1}{2}$ cup thawed edamame (optional)

1 to 2 teaspoons sriracha or other hot sauce, or to taste

Juice of $\frac{1}{2}$ lime, or to taste

1 cup cilantro leaves

2 tablespoons sesame seeds or chopped roasted peanuts, optional

Preparation

- 1.** In a small bowl, combine the scallions, soy sauce, ginger, rice wine or vinegar, sesame oil and salt. Let stand while you prepare the noodles.
- 2.** In a large pot of boiling water, cook noodles until they are halfway done according to package instructions. (They should still be quite firm.) Drain well and toss with $\frac{1}{2}$ tablespoon of the peanut oil to keep them from sticking, and spread them out on a plate or baking sheet.
- 3.** In a large skillet over medium-high heat, warm the remaining 2 tablespoons of peanut oil. Add the garlic and cook until crisp and golden around the edges, 1 to 2 minutes. Add half the scallion mixture and stir-fry until fragrant, about 1 minute. Add noodles; stir-fry until noodles are hot and lightly coated with sauce, about 30 seconds. Add eggs, spinach or edamame if using, sriracha, and remaining scallion mixture and continue to stir-fry until the eggs are cooked, 1 to 2 minutes longer. Remove from heat and stir in lime juice. Garnish with cilantro and sesame seeds or peanuts.