Soy and Sesame Noodles

Ingredients

1 T Peanut Butter (smooth)
3 T Tahini
1 T Sesame Seeds (toasted)
1 T Black Vinegar
2 T Soy Sauce
1/2 T Sugar
1/2 T Chili Crisp
4 clv Garlic (grated)
1/4 t Chicken Bouillon
2 T Fried Shallots
6 oz Dry Noodles (chinese)
2 Green Onions (sliced)
1/4 c Cilantro (chopped)

Instructions

1.In a large bowl, combine peanut butter, tahini, sesame seeds, black vinegar, soy sauce, sugar, garlic, chicken bouillon, fried shallots, and chili crisp. Mix until combined and the sauce is smooth.
2.Cook noodles according to package directions or desired doneness. Mix in 1/4 cup of the cooking water to the sauce mixture to create your sauce, then add the noodles and mix.
3.Top with green onions and cilantro and enjoy!