**Spicy Crispy Green Noodles**

Ingredients

Sauce

¼ cup chile oil with crunchy garlic (also known as Chili Crisp)

2 tablespoons sesame oil, organic if possible

2 teaspoons toasted sesame oil, organic if possible

2 teaspoons tamari

½ cup unseasoned brown rice vinegar or ume plum vinegar

¼ - ½ cup Hoisin sauce

Noodles

4-6 bundles kelp or soba noodles

1-2 teaspoons avocado or coconut oil

2 heads baby bok choy, cut into ribbons, separate stalks from leaves

1 bunch scallions, trimmed, chopped or cut on bias into ½” pieces

1 cup cilantro, finely chopped

1 cup micro-cilantro greens

Directions

1. To make the sauce, use a jar or small bowl to combine the chili oil with crunchy garlic, both sesame oils, tamari, vinegar, and hoisin. Whisk or stir to combine.
2. Fill a large pot with water, place on stove at high heat. When water is boiling drop in the noodles, stir, and boil for 4-6 minutes until al dente or according to package directions. Drain in a colander or strainer, rinse quickly with water and set aside.
3. Preheat a large sauté pan on medium high heat. Add avocado or coconut oil. Add chopped bok choy stalks and sauté 1-2 minutes. Add leaves and sauté another 2 minutes or until bright green and slightly wilted. Toss noodles in with bok choy, stir and sauté just to rewarm noodles. Add half of the green onions and the sauce to coat well.
4. Remove from heat. To finish, mound the noodles and bok choy on a platter or individual plates. Sprinkle liberally with cilantro, microgreens, and remaining green onions.

*Recipe adapted from Kid Doc JJ.*