Sesame Noodles

Servings: 36 Serving Size: 1 Cup

Meal Pattern Contribution: 2 oz eq Grains

- 4.5 lbs Whole Wheat Spaghetti
- 2 cups Vegetable Oil
- 5 Tbsp Granulated Garlic
- 2 cups Soy Sauce
- 4 Tbsp Ground Ginger
- ½ tsp Cayenne Pepper
- 8 oz Sesame Seed
- 2 cups Chopped Red Peppers
- 1 cup Chopped Red Onion
 - 1. Prepare pasta according to package.
 - 2. Combine oil, soy sauce, ginger, cayenne and garlic. Whisk to combine.
 - 3. Toast sesame seeds in a convection oven at 375° F until golden brown. Approximately 7-8 minutes.
 - 4. Chop peppers and onions.
 - 5. In a large mixing bowl combine pasta with dressing, peppers, onions and sesame seeds. Toss well.

Hold at 41° F or below for service.

