

Cold Spicy Kimchi Noodles

Adapted slightly from [New York Times](#)

Ingredients

Dressing

- 1 cup finely chopped kimchi, plus 2 tablespoons kimchi juice
- 1 medium garlic clove, minced
- 2 teaspoons grated or minced ginger
- 2 tablespoons brown sugar
- 1 tablespoon gochujang (Korean hot pepper paste) - go easy if you are concerned about the spice level
- 1 tablespoon Japanese red miso
- 1 scant tablespoon sesame oil
- 1 tablespoon rice vinegar
- 2 tablespoons lime juice
- 1 teaspoon fish sauce
- ½ teaspoon gochugaru (Korean red pepper flakes)

Noodles

- 8 ounces flat rice noodles or soba noodles
- 1 medium cucumber, peeled, halved and sliced into half moons (about 1 cup)
- 1 cup halved cherry tomatoes
- 3 or 4 large red radishes, sliced into thin rounds
- ½ cup scallions, slivered
- 3 eggs, boiled for 7 minutes, cooled in ice water, peeled and halved (cook 9 minutes for a firmer yolk)
- 2 tbsp. Toasted sesame seeds
- Cilantro for garnish
- Lime wedges for serving
- Lettuce for serving (optional)

Directions

1. Make the sauce: Put the kimchi, juice, garlic, ginger, brown sugar, gochujang, miso, sesame oil, rice vinegar, lime juice, fish sauce and gochugaru in a mixing bowl, and stir well to combine. Taste and adjust as needed. Let stand at room temperature for at least 10 minutes (or you can store overnight in the fridge, covered).
2. Bring a large pot of generously salted water to a boil. Add noodles and cook for about 5 minutes, or until cooked through but still firm. Drain in a colander, transfer to a bowl of cold water to cool, then drain again and set aside, covered with a towel.
3. Just before serving, put noodles in a large mixing bowl. Add the sauce, along with cucumber, tomatoes, radishes, and scallions and toss gently to coat.
4. Divide among individual serving bowls. Top each bowl with a halved egg, sesame seeds, cilantro and a squeeze of lime juice. Optionally serve over lettuce because this recipe makes a lot of dressing.