

Description



Spicy sweet Asian inspired noodles with swiss chard! This dish has a nice little kick from the Serrano Pepper and Honey Balsamic Vinegar.

Ingredients:

For the Noodles:

- 10 oz. Soba Noodles
- 1 t. The Olive Tap's (your favorite) [100% Extra Virgin Olive Oil](#)
- 10 oz. swiss chard (cleaned and chopped)
- 2 cloves of garlic, minced

For the Vinaigrette:

- 1/4 C. soy sauce
- 2 T. honey
- 2 T. The Olive Tap's [Serrano Pepper and Honey Balsamic Vinegar](#)
- 2 t. The Olive Tap's [Sesame Oil](#)

- 1 clove garlic, minced
- 1/2 – 1 t. crushed red pepper
- 2 T. The Olive Tap's (your favorite) [100% Extra Virgin Olive Oil](#)

For the Garnish:

- 2 Scallions (chopped)
- Black Sesame Seeds

Directions:

For the Vinaigrette:

1. Combine soy sauce, honey, balsamic vinegar, garlic (1 clove), red pepper flakes in a small bowl and whisk. Slowly add the 2 T. of 100% Extra Virgin Olive Oil and Sesame Oil, whisking until emulsified. Set aside.

For the Noodles:

1. Cook noodles according to package directions. Meanwhile, heat 1 teaspoon of 100% Extra Virgin Olive Oil in a large frying pan over medium heat. Add chard and sauté until softened. Add minced garlic (2 cloves) and cook a few minutes more.
2. Drain noodles and add to greens. Add dressing and toss to coat. Sprinkle with scallions and sesame seeds. Excellent warm or chilled.

An Olive Tap original recipe by Melanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/spicy-sesame-noodles-with-swiss-chard/>

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