

Serves 2 to 4

*1¾ teaspoons salt, divided
¾ pound fusilli pasta
¼ cup water
1 tablespoon dark soy sauce
1 tablespoon rice vinegar
1 teaspoon Asian sesame oil
2 tablespoons vegetable or
peanut oil
1 teaspoon minced garlic
2 green onions, quartered
Black pepper to taste*

Sesame-Flavored Fusilli

To add extra color and flavor to this dish, try using vegetable-flavored fusilli, which are green, red, and yellow.



1. In a large pot, bring 3 quarts of water to a boil with 1½ teaspoons salt. Add the noodles and cook until they are firm but tender. Drain the noodles.
2. In a small bowl, combine the water, dark soy sauce, rice vinegar, and sesame oil. Set aside.
3. Heat a wok or skillet over medium-high heat until it is nearly smoking. Add the oil. When the oil is hot, add the garlic and green onions. Stir-fry for 10 seconds, then add the noodles. Stir-fry briefly, then add the sauce. Stir in ¼ teaspoon salt and the black pepper. Stir-fry for 1 to 2 more minutes to heat everything through. Serve hot or cold.

Replacing Fish Sauce in Vegetarian Recipes While Thai cuisine is largely vegetarian, the use of fish sauce can make some dishes non-vegetarian. The role of fish sauce is to lend a salty flavor to Thai dishes. (You'll frequently find it taking the place of salt as a table condiment in Thai restaurants.) Possible alternatives to fish sauce include Chinese or Japanese light soy sauce or a mixture of salt and water.