

# Chile-Oil Noodles With Cilantro

By [Judy Kim](#)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

**Time** 20 minutes

**Level**

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## INGREDIENTS

**Yield:** 4 servings

14 ounces dried udon noodles

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## PREPARATION

### Step 1

Bring a large pot of water to boil and cook noodles according to package instructions, stirring from time to time to prevent them from sticking. Drain

- ¼ cup chile oil with crunchy garlic
- 2 tablespoons pure sesame oil
- 2 teaspoons Sichuan chile oil, or to taste
- 2 teaspoons soy sauce
- ½ cup finely sliced garlic chives or scallions, plus more for garnish
- 2 tablespoons store-bought fried shallots, crumbled by hand (optional)
- ½ cup finely chopped cilantro (see Note), plus a few sprigs for garnish

well in a colander, then run noodles under cold water until cooled.

### Step 2

Meanwhile, in a large bowl, combine all three oils with the soy sauce and ½ cup garlic chives.

### Step 3

Toss cooled noodles into the chile oil mixture. Gently fold in the crumbled fried shallots and chopped cilantro. Divide among four bowls, and top with more garlic chives and cilantro sprigs.

### Tip

*For crisp cilantro, place leaves and stems in an ice water bath until the leaves are firm. Drain and spin in a salad spinner. Store cilantro in the spinner and refrigerate until ready to use.*

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Ingredient Substitution Guide

[Nutritional Information](#)

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