

Sweet and Spicy Sesame Noodles w/ Spinach Salad & Clementines

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The Zone at UCSD

Servings: 2-4 servings

Ingredients

- For Dressing:
 - 1 clove garlic minced
 - 1 tablespoon honey
 - 2 teaspoons tahini
 - 1 teaspoons sesame oil
 - 1 tablespoon low sodium soy sauce
 - 1 tablespoon sesame seeds
 - 1 teaspoon red pepper flakes
 - 2 tablespoons water
- For Noodles:
 - Udon noodles
 - Sriracha to taste
- For Salad:
 - 4 cups baby spinach
 - 4 clementines, separated



Instructions:

1. In a bowl, mix garlic, honey, tahini, sesame oil, soy sauce, sesame seeds and water. Combine thoroughly.
2. Toss spinach with dressing and portion into 2 to 4 bowls. Top with clementine segments.
3. Toss udon noodles with dressing and add sriracha. Serve with salad.

Notes:

- Dressing yields approximately 6 tablespoons.
- Make this a full meal by adding sliced chicken, salmon, shrimp or tofu!