* **Ingredients**
  + Pork Sesame Noodles: (adapted from Dinner with Julie)
  + 1/2 box linguine (8 oz.)
  + leftover cooked pork tenderloin (I used half a tenderloin, about 1/2 lb.), shredded
  + handful of cilantro
  + 1 carrot, cut into ribbons w/ a vegetable peeler
  + handful of chopped scallion or chives
  + sesame seeds
  + Sauce:
  + canola oil for the frying pan
  + 2 garlic cloves, chopped
  + 2 tbsp sesame oil
  + 2 tbsp balsamic vinegar
  + 2 tbsp soy sauce
  + 1 tbsp honey
  + 1/8 tsp or squirt of Hiracha sauce (or hot chili sauce)

**Directions**

This is the BEST damn thing I have ever done with leftovers!

I am always looking for recipes to use leftover pork tenderloin in. Fried rice usually comes up, but I felt like a noodle dish and this fit the bill perfectly.

I made my favorite recipe for pork tenderloin and used the leftovers for this fabulous sesame noodle dish, no peanut butter please (I just don't like peanut butter in my sesame noodles).

In a large heavy skillet, heat the canola oil and cook your garlic only 2 minutes until fragrant and transfer to a bowl.

Add the rest of the sauce ingredients to the garlic and whisk together. Set aside.

Cook your pasta and drain. Add the pasta back into the skillet (you may need to add some more canola oil) and toss around with tongs.

Add the leftover pork and pour the sauce over the noodles and pork to combine, tossing to heat thru.

Empty the contents into a big bowl and add the carrots, cilantro, green onions and sesame seeds and mix together. You can refrigerate and serve cold, but we liked it warm like Lo Mein noodles.

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