

San Francisco Vietnamese-Style Garlic Noodles

Prep: 10m

Cook: 15m

Total: 25m

4 servings



Video ref: Food Wishes (Chef John)

MISE EN PLACE / INGREDIENTS [12]

- ☐ 1 lb (450g) Durum wheat semolina spaghetti or egg noodles (De Cecco or Barilla)
- ☐ 12 cups Water (for boiling noodles and reserved pasta water)
- ☐ 12 cloves Fresh garlic cloves, finely minced (never jarred)
- ☐ 2 tbsps Premium oyster sauce (Lee Kum Kee Premium)
- ☐ 1 tbsps Regular soy sauce
- ☐ 1 tbsps Vietnamese fish sauce (salsa de pescado) (Red Boat 40°N)
- ☐ 0.25 tsp Ground white or black pepper
- ☐ 0.5 cup Thinly sliced green onions (scallions)
- ☐ 6 tbsps Unsalted sweet cream butter
- ☐ 2 tbsps Premium oyster sauce (Lee Kum Kee Premium)
- ☐ 1 tsp Granulated sugar
- ☐ 0.5 cup Freshly grated Parmigiano-Reggiano or Parmesan cheese

US SUPERMARKET BRAND GUIDE

Premium Oyster Sauce: Lee Kum Kee Premium Oyster Sauce

Real oyster essence that provides sweet, savory richness without harsh sodium. • 📍 Asian foods aisle.

Pure Fish Sauce: Red Boat 40°N Fish Sauce

First-press anchovy extract that infuses a background savory backbone without tasting fishy. • 📍 Asian condiment aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Whisk the Umami Sauce

3 min

In a small bowl, whisk together oyster sauce, soy sauce, fish sauce, a pinch of sugar, and white pepper.
✓ Checkpoint: Dark savory sauce blend.
- 2

Boil Pasta al Dente

9 min

Cook spaghetti in salted boiling water until just shy of al dente. Reserve 1 cup of starchy pasta water before draining.
✓ Checkpoint: Firm spaghetti with bite.
- 3

Sweat Garlic in Butter

3 min

Melt butter in a large skillet over medium-low. Add minced garlic and cook gently for 2 minutes until soft and aromatic, avoiding browning.
✓ Checkpoint: Foaming butter fragrant with sweet garlic.
- 4

Emulsify with Pasta and Cheese

3 min

Pour in sauce blend, drained spaghetti, and 1/2 cup pasta water. Toss vigorously with tongs, kill the heat, and fold in Parmesan cheese and scallions until glossy.
✓ Checkpoint: Coated, glistening noodles clinging with sauce.

🛡️ FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)

USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

👁️ MASTER DONENESS CHECKPOINT:

Glistening spaghetti strands completely coated in a luxurious golden garlic-butter glaze with sweet-savory umami depth.

🔬 WHY IT WORKS:

The Dual Umami Multiplier: Combining inosinate-rich fish sauce with glutamate-rich Parmigiano-Reggiano produces synergistic umami that makes the sweet sautéed garlic taste ten times richer.

⚠️ TROUBLESHOOTING:

Garlic scorched dark brown and tasted acrid: Sweat the minced garlic gently over medium-low heat; it should become fragrant and translucent without taking on brown color.