

Soba Noodle Salad Recipe (by my good friend Bhairavi)

Dressing:

½ cup soy sauce
2 tbsp. sesame oil
2 tbsp. olive oil
2 tbsp. rice wine vinegar
2 cloves garlic, minced
4 green onions, diced
¼ cup fresh cilantro, chopped
2 tbsp fresh minced ginger
2 tbsp honey

Salad:

1 lb. soba noodles
1 red bell pepper, seeded and sliced thin
1 cup shredded red cabbage
2 carrots, peeled and shredded
1½ cups edemame, shelled and cooked
Toasted sesame seeds, for serving

To make the dressing, whisk the soy sauce, oils, vinegar, garlic, green onions and cilantro in a small bowl.

Cook the soba noodles according to the package directions. Drain well and rinse with cold water. Transfer the noodles to a large mixing bowl. Add the vegetables. Pour the dressing over the top and toss well so the noodles and vegetables are well coated with the dressing. Serve cold. Sprinkle with toasted sesame seeds before serving.