



RECIPES

SOBA NOODLE SALAD

INGREDIENTS:

Salad

- 12-15oz soba noodles (cut into 1" pieces)
- 1 head romaine lettuce (cut into bite size pieces)
- 1 bunch watercress (cut into bite size pieces)
- 1-6oz block kamaboko (sliced)
- Fresh mushrooms (sliced)
- Mini cucumbers (sliced)
- 3-4 eggs (scrambled & sliced)

Dressing

- 1 Tbsp salad oil
- 2 Tbsp sesame oil
- ¼ c. shoyu
- ½ c. vinegar
- ½ c. sugar



DIRECTIONS:

1. Combine dressing ingredients in a bowl and mix well. Pour dressing into a leak proof container and chill until ready to serve.
2. Cook soba noodles according to instructions on package. Once done, drain and set aside.
3. In a separate bowl, toss remaining vegetables, eggs, & kamaboko together. In a dish, layer soba noodles then vegetable mixture.
4. Top with salad dressing (shake before pouring over salad as the oil causes ingredients to separate).