

Oriental Cold Noodle Salad

Prep Time: 15 Minutes Cook Time: 10 Minutes Ready In: 1 Hour 25 Minutes

Servings: 8

Ingredients:

15 ounces dried soba noodles
1 ½ teaspoons dark sesame oil
1/3 cup rice vinegar
1/3 cup soy sauce
Juice from one lime
Zest of one lime
2 tablespoons brown sugar
2 cloves garlic, minced
2 teaspoons red pepper flakes (optional)
1 cup finely grated carrot
1/4 cup coarsely chopped salted peanuts
1/2 cup chopped fresh cilantro



Directions:

1. In a large pot, cook soba noodles according to package directions. Drain, rinse noodles with cold water, and set aside.
2. Pour into a large bowl the sesame oil, rice vinegar, soy sauce, and lime juice. Mix in lime zest, brown sugar, garlic, and red pepper flakes; stir until sugar dissolves. Toss in carrots, peanuts, and cilantro.
3. Cut noodles into 3-inch lengths. Stir into dressing mixture. Cover, and refrigerate overnight.
4. Toss salad again before serving. If dry, splash with soy sauce and vinegar. Serve cold.