

## Buckwheat Soba Noodle Salad

Everyone needs a go-to recipe when asked to bring a side dish to a BBQ or picnic. You're not likely to see a Soba Noodle Salad at a BBQ, so it is usually the first thing to go. If you keep the dressing on the side, it can be made a day in advance.

Serves **6** / Prep Time **30 min** / Cook Time **20 min** / Difficulty **Easy**



### Dressing Ingredients:

- **1/4** Cup Soy Sauce or Gluten Free Tamari
- **1/4** TSP Grated Ginger
- **2** TBL Brown Sugar
- **1** TBL Rice Vinegar
- **1** TBL Red Rooster Chili Paste
- **1** TBL Fish Sauce
- **2** TBL Sesame Oil
- Juice and Zest from 1 Lime

### Directions:

1. Cook Soba according to directions on package. I use Gluten Free noodles but can be made with either
2. While Soba is cooking combine all dressing ingredients in a blender
3. Combine Soba, Chopped Veggies and dressing and toss
4. Can refrigerate until ready to serve
5. Can also be made up to a day ahead. Store dressing on the side and mix 1/2 tsp in noodles not keep from sticking together

### Salad Ingredients:

- **8** OZ Buckwheat Soba Noodles
- **1/2** Cup Shredded Carrot
- **1/4** Cup Cilantro Rough Chopped w/ Stem
- **2** Cloves Minced Garlic
- **2** Scallions Chopped