

BLACK GARLIC UMAMI NOODLES

Yield: 4-6

Prep Time: 5 minutes

Cook Time: 20 minutes

INGREDIENTS:

Sauce:

1 Tbsp **Black Garlic Shiitake Rub**

1/4 Cup **Black Garlic Tamari Soy Balsamic**

1 Tbsp **Toasted Sesame Oil**

3 Tbsp Water

Noodles:

1 Tbsp **Roasted Shallot Olive Oil**

1 Zucchini, cut into ribbons

1 Pepper (your choice), sliced thin

1 tsp **Black Garlic Sea Salt**

2 - 7 oz Packages Soba or Udon noodles

INSTRUCTIONS:

1. Prepare the sauce by whisking all of the sauce ingredients together. Set aside.
2. In a wide skillet, heat the olive oil. Once hot, add the zucchini, pepper and sprinkle with sea salt. Once tender, about 5 minutes, add the noodles and sauce. Stir to coat. Cook 3-4 minutes until the noodles are cooked throughout an sauce has thickened.



All bold items artfully crafted by Olivelle