

GARLIC SESAME SOBA NOODLE SALAD

Serves 4-6

12 ounces Soba Noodles

1/4 cup Tamari or Soy Sauce

2 Tbsp Brown Sugar

2 cloves Garlic, Minced

2 Tbsp **Vinegar (Tangerine or Cucumber)**

1/4 cup **Toasted Sesame Oil**

Optional: 1 tsp **Veracruz Chili Oil**

1 Carrot, julienne cut or grated

1 Cucumber, julienne cut or grated

1 Green Onion, sliced thin

Sesame Seeds, for garnish

1. Cook the noodles according to package directions. Drain.
2. In a medium size bowl, whisk together the tamari, brown sugar, garlic, and vinegar. While whisking, drizzle in the oil.
3. Toss the carrot, cucumber, and noodles with the dressing until well coated. Transfer to a serving plate and garnish with the green onion and sesame seeds.

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