



SOBA NOODLE SALAD WITH CABBAGE, CELERY, AND PEANUT SAUCE

SERVES 2 OR 4

TIME: 15 MIN

CALORIES: 880/SERVING



An easy soba noodle salad with peanut sauce, celery and cabbage. This is crunchy, spicy, and so delicious — plus it's ready in no time.

WHAT YOU'LL NEED

- Large pot
- Large bowl



WHAT'S INSIDE

	2 servings	4 servings
Peanut sauce	1 cup	2 cups
Soba noodles	8 oz	16 oz
Celery	3 ribs	6 ribs
Napa cabbage	2 cups	4 cups
Peanuts	1/3 cup	2/3 cup

Nutrition Facts	
Valeur nutritive	
Per Serving (436 g)	
pour 1 (436 g)	
Calories 880	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 35 g	47 %
Saturated / saturés 6 g	30 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 122 g	
Fibre / Fibres 13 g	46 %
Sugars / Sucres 23 g	23 %
Protein / Protéines 36 g	
Cholesterol / Cholestérol 0 mg	0 %
Sodium 1990 mg	87 %
Potassium 1200 mg	26 %
Calcium 175 mg	13 %
Iron / Fer 5 mg	28 %
*5% or less is a little 15% or more is a lot	
*5% ou moins c'est peu 15% ou plus c'est beaucoup	

OUR PRODUCE IS FRESH SO PLEASE WASH BEFORE USE!



1 Prep ingredients: slice **celery** and roughly chop **peanuts**.



2 Bring a large pot of **water** to a boil. Once boiling, add **soba noodles**. Cook for 5-6 minutes, just until cooked through but not mushy. Drain and rinse with **cold water** and set aside in a large bowl, then add **celery** and **cabbage** to the bowl.



3 If needed, thin **peanut sauce** by gradually whisking in **water** until desired consistency is reached. Pour **peanut sauce** into the bowl and use tongs to toss thoroughly. Divide between bowls and top with **chopped peanuts**.