

MORTON & BASSETT SPICES®

Thai Peanut Soba Noodle Salad



- 12 ounce package of soba noodles
- 2 cups shredded red cabbage
- ½ cup grated carrot
- ½ cup chopped cilantro
- ½ cup peanuts
- 1 tablespoon Morton & Bassett Sesame Seeds
- 1 cup green onions, chopped

FOR THE SAUCE

- ½ cup creamy peanut butter
- ½ lime, juiced
- 2 tablespoons tamari or soy sauce
- 2 cloves garlic, minced
- 3 tablespoons rice vinegar
- 1 tablespoon sesame oil
- 2 tablespoons sugar
- 1 teaspoon Morton & Bassett Ground Ginger

Cook the soba noodles according to package instructions. Rinse with cold water once cooked.

Prepare the sauce: combine all ingredients into a small saucepan and heat on low, stirring constantly for several minutes or until a smooth, well combined consistency. Toss the cooked soba noodles, shredded red cabbage, carrots, and green onions with the sauce in a large serving bowl. Top with peanuts, cilantro, and sesame seeds. Serve chilled and enjoy!



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