KIKKOMAN

Cold soba noodle salad with sesame dressing

Total time **9 mins** **5 mins** preparation time **4 mins** cooking time

INGREDIENTS

10 portion(s)

For the salad:

500 g	soba noodles (1.27 kg cooked)
330 g	red pepper, thinly sliced (7 x 1 cm)
140 g	carrots, julienne cut
20 ml	Kikkoman Naturally Brewed Soy Sauce
60 ml	rice vinegar
60 ml	Kikkoman Toasted Sesame Oil
42 g	honey
10 g	ginger, grated
6 g	garlic, chopped
120 ml	Kikkoman Sesame Sauce

For garnish:

70 g	spring onions, chopped
350 g	cucumber, thinly sliced

PREPARATION

Step 1

Cook the soba noodles for 4 minutes. Drain and rinse under cold water to stop the cooking process.

Step 2

Mix the red peppers, carrots and cooked soba noodles in a large bowl.

Step 3

In a separate bowl, whisk together the Kikkoman Soy Sauce, rice vinegar, Kikkoman Sesame Oil, honey, ginger, garlic and Kikkoman Sesame Sauce to make the dressing. Pour over the noodles and vegetables and toss until evenly coated.

Step 4

Serve garnished with the chopped spring onions and cucumber.