



SOBA NOODLES

Makes 2 servings.

These are traditional Japanese buckwheat noodles, which I serve at room temperature dressed with an uncooked, well-seasoned sauce. This dish pairs very well with salmon, meat and poultry.

INGREDIENTS

- 3 scallions, thinly sliced, including most of the green parts
- 3 tablespoons low-sodium soy sauce
- 1 tablespoon seasoned rice vinegar
- 1 generous teaspoon light brown sugar
- 1 teaspoon sesame oil
- Kosher salt
- Freshly ground black pepper
- 7 ounces soba noodles

PREPARATION

1. In a medium bowl combine the scallions, soy sauce, rice vinegar, brown sugar, sesame oil, salt and pepper.
2. Cook the noodles in a large pot of salted water, stirring from time to time, for about 7 minutes or until tender. Drain, rinse with cool water, drain again, and toss well with the dressing.
3. Let stand for 10 minutes and season again.