

Soba Noodle Salad

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 45 minutes

Step 1: Preparing Your Mise en Place

- 1- 9 oz (250 gr) pkg soba noodles, cooked and chilled
 - 2 carrots, julienned
 - 1 cucumber, julienned
 - 1/3 cup daikon, julienned
 - 1/4 cup green onions, minced
 - 2 tbsp fresh mint, thinly sliced
 - 3 tbsp Thai basil, torn or chopped
 - 3 tbsp cilantro, torn or chopped
 - 2 tbsp black sesame seeds
- To prepare your mise en place, cook and chill the noodles and then gather and prepare the vegetables and herbs.

Step 2: Making the Asian Vinaigrette

- 3 tbsp rice vinegar
 - 3 tbsp tamari
 - 3 tbsp honey, agave or maple syrup
 - 1/2 tsp fresh chile, minced
 - 2 cloves garlic, finely minced
- In a small bowl (or jar), whisk all of the ingredients together.
- Use as a marinade or with salads, such as this [Sweet & Sour Tofu](#).