



ThaiInspired Noodle Salad

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 20 mins

Description

This cold noodle salad with Asian flavors is a zesty treat that goes great with barbecue chicken and a beer. If you're feeling adventurous, mix in 12 cup of shredded dried seaweed nori just before serving.

Ingredients

- 15 ounces dried soba noodles - 1/2 cup rice vinegar - 1/2 cup soy sauce - 1 lime
- zested and juiced - 1 1/2 teaspoons dark sesame oil - 2 tablespoons brown sugar - 2 cloves garlic
- minced - 2 teaspoons red pepper flakes
- or to taste (Optional) - 1 cup finely grated carrot - 1/2 cup chopped fresh cilantro - 1/4 cup coarsely chopped salted peanuts

Instructions

1. Bring a large pot of water to a boil. Cook soba noodles in boiling water until tender
2. about 5 minutes. Drain noodles in a colander
3. rinse with cold water
4. and set aside. Pour rice vinegar
5. soy sauce
6. lime juice
7. and sesame oil into a large bowl. Mix in brown sugar
8. lime zest
9. garlic
10. and red pepper flakes; stir until sugar dissolves. Toss in carrot
11. cilantro
12. and peanuts until well combined. Cut noodles into 3-inch lengths. Stir into carrot mixture. Cover the bowl and refrigerate for at least 1 hour. Toss salad again before serving. If dry
13. splash with soy sauce and rice vinegar. Serve cold. Tips This dish has more of a Thai flavor. For a Japanese flavor
14. omit pepper flakes
15. peanuts
16. and cilantro. Add 1/4 cup of toasted sesame seeds. You can substitute ramen noodles for soba.