

Amazing Peanut Soba Noodles

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 11 mins

Description

This is a deliciously fresh and easy recipe It is best served cold but can also be served at room temperature I guarantee you'll be having seconds

Ingredients

- - 2 (8 ounce) packages soba noodles - 1 ½ tablespoons canola oil - 1 onion
- diced - 3 cloves garlic
- minced - 2 teaspoons grated fresh ginger root - 1 cup shredded carrots - 1 red bell pepper
- diced - 4 scallions
- diced
- divided - 3 tablespoons soy sauce - 2 tablespoons creamy peanut butter - 1 tablespoon sesame oil - 2 teaspoons sriracha hot sauce - 2 teaspoons brown sugar
- or to taste - 1 cucumber
- sliced - 2 teaspoons rice vinegar - 1 tablespoon toasted sesame seeds - 1 lime
- cut into wedges

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Ease soba noodles into water and return to a boil. Cook uncovered
2. stirring occasionally
3. until noodles are tender yet firm to the bite
4. 5 to 7 minutes. Drain and rinse with cold water. Heat canola oil in a saucepan over medium heat; add onion
5. garlic
6. and ginger. Cook and stir until onions are translucent
7. 3 to 4 minutes. Add carrots
8. red bell pepper
9. and half the scallions to the pan; cook and stir to desired tenderness
10. 3 to 5 minutes. Mix soy sauce
11. peanut butter
12. sesame oil
13. hot sauce
14. and brown sugar in a large bowl until peanut butter is incorporated. Add cooked soba noodles
15. cooked vegetables
16. and cucumber to the bowl; toss until fully combined with sauce. Add rice vinegar and toasted sesame seeds to the bowl
17. toss again. Chill for 30 minutes or more; garnish with remaining scallions and serve with lime wedges.
Cook's Note: If you use a microwave-safe bowl when making the sauce
18. before whisking
19. heat the mixture in a microwave on low setting for 25 seconds to soften the peanut butter.