



## Cooking with Soba Noodles

### **Peanut, Chicken, And Soba Noodle Salad**

Adapted from *Emeril Lagasse*

Serves 4 to 6

- 1 package soba noodles, cooked until al dente in salted water, rinsed in cold water, drained, and tossed with 1 tablespoon oil
- 2 tablespoons vegetable oil
- 4 green onions, chopped
- 2 cloves garlic, minced
- ½ teaspoon dried ginger
- ¼ cup smooth peanut butter
- ¼ cup soy sauce
- ¼ cup broth
- ¼ cup cilantro, chopped
- 2 tablespoons fish sauce
- Juice of 1 lime
- 1 teaspoon sugar
- ½ - 1 teaspoon red pepper flakes
- 1 red pepper, chopped
- 2 cooked chicken breasts, chopped
- 2 tablespoons roasted peanuts, chopped

In a blender, add 2 tablespoons of the green onions, garlic, oil, ginger, peanut butter, soy sauce, broth, cilantro, fish sauce, lime juice, sugar and red pepper flakes. Blend until smooth. Toss the dressing with the noodles, red pepper, remaining green onions and chicken in a large bowl.

### **Napa Noodles**

From *Rachel Ray*

Serves 6

- 1 package soba noodles, cooked until al dente in salted water, rinsed in cold water, drained, and tossed with 1 tablespoon oil
- ¼ cup vegetable oil
- 1 head napa cabbage
- 1 cup edamames
- 1 bunch green onions, cut on an angle into 2-inch pieces
- 3 cloves garlic, chopped
- 1 2-inch piece fresh ginger, grated
- ¼ cup hoisin sauce
- 3 tablespoons soy sauce
- Grated peel and juice of 1 lime
- ½ cup mint leaves, sliced thin
- 20 basil leaves

While the pasta is cooking, in a wok or large skillet, heat the oil over high heat until rippling. Add the cabbage and edamame and stir-fry for 2 minutes. Stir in the green onions, garlic and ginger and stir-fry for 1 minute. Stir in the hoisin sauce, soy sauce, lime peel, lime juice and black pepper. Add the pasta, mint and basil and toss. Serve immediately.