

## **Sesame Soba Noodles**

*from Annie's Eats*

*For the dressing:*

1/2 cup reduced sodium soy sauce  
2 tbsp. sesame oil  
2 tbsp. canola oil  
2 tbsp. rice wine vinegar  
2 cloves garlic, minced or pressed  
4 green onions, chopped  
1/4 cup cilantro, chopped

*For the salad:*

1 lb. soba noodles (*I used 12 ounces*)  
1 red bell pepper, seeded and sliced thin  
1 cup shredded red cabbage  
2 carrots, peeled and shredded  
1 1/2 cups edamame, shelled and cooked (*I used 16 ounces!*)  
Toasted sesame seeds, for serving

To make the dressing, combine the soy sauce, sesame and canola oils, vinegar, garlic, green onions and cilantro in a small bowl. Whisk well to blend.

Cook the soba noodles according to the package directions. Drain well and rinse with cold water. Transfer the noodles to a large mixing bowl with the vegetables. Pour the dressing over the top and toss well so the noodles and vegetables are well coated with the dressing. Serve cold or at room temperature and sprinkled with toasted sesame seeds.

(Servings: 4-6, Prep time: 20 min., Cook time: 10 min., Difficulty: Easy)