

COLD SESAME SOBA NOODLE SALAD

If you like nutty sauces, add a $\frac{1}{3}$ C of creamy almond butter to the sauce with the juice of 1 lime

Ingredients

1 package buckwheat soba noodles
1 large cucumber, cut into quarters very thinly sliced
1 large red pepper, cut into very thin strips
 $\frac{1}{2}$ red onion, cut into very thin slices
1 head cilantro, shredded
 $\frac{3}{4}$ C pumpkin seeds
2 TBS sesame seeds
1 or 2 big handfuls of shredded carrots or broccoli slaw mix
 $\frac{1}{3}$ C canola oil
 $\frac{1}{3}$ C rice vinegar
 $\frac{1}{8}$ C sesame oil
 $\frac{1}{8}$ C sriracha
2 TBS red pepper flakes

Instructions

Cook soba noodles according to package directions. Once drained, rinse under very cold water until noodles have cooled down.

In a large bowl, combine all ingredients.

Serve immediately and store leftovers in an airtight container up to five days.