
Kona Coffee Soba Salad

Description

Try this different take on the usual soba salad. Light, refreshing, healthy and meatless!

Total time: 45 min Yield: 4 Servings

Ingredients

12 cup 100% Kona Coffee (strong brewed)
1 Tbsp salt
1 pkg buckwheat soba noodles (8 oz.)
1/3 cup memmi noodle soup base
1/3 cup rice wine vinegar
1/4 cup vegetable oil
3 Tbsp toasted sesame seed oil
1 Tbsp Tabasco
2 tsp ginger (grated)
2 tsp garlic (grated)
2 cup Chinese cabbage (finely shredded)
1 cup red cabbage (finely shredded)
1 cup daikon (julienne cut)
1 cup carrots (julienne cut)
1 cup celery (thinly sliced on the bias)
2 cup bean sprouts
1 cup cilantro (chopped)
3 scallions (thinly sliced)

Prep Time: 45 min Total Time: 45 min

Instructions

In a large pot bring brewed coffee and salt to a boil. Add soba noodles and cook for 5 to 6 minutes, stirring occasionally. Once noodles are al dente remove from heat and drain. Next run noodles under cold water to cool them down quickly and make sure to drain well.

To make the vinaigrette whisk the soup base, rice wine vinegar, vegetable oil, sesame oil, Tabasco, ginger, and garlic together in a large bowl. Add soba noodles, Chinese and red cabbage, daikon, carrots, celery, bean sprouts, cilantro, and scallions. Toss the ingredients together and serve cold as an appetizer or light lunch.

Recipe brought to you by:

Chef Ryan Covert

Source:

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