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# Cold Somen Salad

## Description

Chill out with this vibrant Cold Somen Salad — cool noodles, crunchy veggies, and a tangy sesame-ginger dressing make it a summer fave!

Total time: 30 min   Yield: 4 servings

## Ingredients

- 6 oz somen noodles
- 2 Tbsp sesame oil (divided)
- 3 Tbsp shoyu (divided )
- 2 Tbsp rice vinegar
- 1 Tbsp sugar
- 1/2 tsp grated ginger
- 1 cup romaine lettuce (thinly sliced)
- 1/2 cup cucumber (julienned )
- 1 radish (thinly sliced)
- 1/2 cup fried tofu (thinly sliced)
- 2 green onions (thinly sliced )
- 1 Tbsp black sesame seeds

Prep Time: 15 min   Cooking Time: 15 min   Total Time: 30 min

## Instructions

Cook somen noodles according to package instructions, then rinse under cold water and drain. Toss with 1 tbsp. sesame oil and 1 tbsp. shoyu. In a small bowl, whisk together 1 tbsp. sesame oil, rice vinegar, 2 tbsp. shoyu, sugar and grated ginger to make the dressing. Drizzle some dressing over the noodles and garnish with lettuce, cucumber, radish, fried tofu, green onion and black sesame seeds. Serve the remaining sauce on the side.

## Recipe brought to you by:

Chef Alyssa Moreau