

Buckwheat Soba Noodles in Soy Ginger Broth

Recipe courtesy of Terese Hollander-Esperas.

12 oz. of buckwheat soba noodles
4 c. Imagine Soy Ginger Asian Noodle Broth
3 T. miso
2 T. mirin
2 t. toasted sesame oil
2 t. soy sauce
1 small carrot, thinly sliced and blanched
3 green onions, thinly sliced

In a large stock pot, boil noodles in plenty of water to desired doneness. Remove noodles from water, but do not discard water. Rinse noodles under running water and drain well. In a saucepan, heat stock to a simmer. Add miso, mirin, sesame oil and soy sauce. Keep broth warm. Return noodles to cooking liquid to reheat. Remove noodles and drain. Portion noodles into 4 noodle bowls and pour hot broth over noodles. Garnish with carrots and sliced green onions.