

Recipe idea

Soba noodle salad

Main course - 4 persons

Preparation: 30 minutes | Cooking time: 20 minutes



Ingredients

- Edamame beans, peeled EPIC
 - Wakame salad EPIC
 - Fried onions
 - Soba noodles
 - Spring onion
 - Ginger
 - Peanut oil
 - Soy sauce
 - Sherry vinegar
 - Salt
 - 1 red onion, sliced
- Fast pickled carrots:
- Carrots, julienned
 - 160 ml water
 - 160 ml vinegar
 - 2 tablespoons of cane sugar
 - Teaspoon of salt

Preparation

Make the pickled carrots first: Let the water boil, together with the vinegar, salt and cane sugar. When the salt and sugar are dissolved, add the pickle liquid to the carrots. Put it in the fridge and let it cool.

Cook the noodles according to the packaging.

Mix the chopped spring onion with the ginger, oil, soy sauce, sherry vinegar and salt.

Mix the noodles with the spring onion/ginger/sauce, the wakame, peeled edamame beans and some of the pickled carrots.

Divide everything in some bowls and finish with the fried onions.

Enjoy!



Edamame beans
Artikel code = EDAM

± 120 pieces/unit
Bag 400g, 20 units per carton



Wakame salad
Artikel code = SEAW

80% seaweed
Bag 1kg, 10 units per carton