KIKKOMAN

Soba noodle salad with tahini dressing

Total time **25 mins** **15 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
1,630 kJ / 390 kcal

Fat: **14 g** Protein: **12 g**
Carbohydrates: **50 g**

INGREDIENTS

2 portion(s)

200 g	soba noodles
80 g	carrot
100 g	cucumber
100 g	red pepper
0.5	red onion
30 ml	Kikkoman Naturally Brewed Soy Sauce
10 ml	rice vinegar
10 ml	maple syrup or honey
10 g	tahini
120 g	cherry tomatoes (red and yellow)
	A few coriander leaves for garnish

PREPARATION

Step 1

200 g soba noodles - **80 g** carrot - **100 g** cucumber - **100 g** red pepper - **0.5** red onion
Cook the soba noodles according to the package instructions, then rinse under cold water and drain. Peel the carrot, then cut it along with the cucumber and red pepper into thin sticks (ca. 5 cm long). Slice the onion into thin wedges.

Step 2

30 ml Kikkoman Naturally Brewed Soy Sauce - **10 ml** rice vinegar - **10 ml** maple syrup or honey - **10 g** tahini
Mix all the above ingredients together to make the dressing.

Step 3

120 g cherry tomatoes (red and yellow) - A few coriander leaves for garnish
Cut the cherry tomatoes in half. Combine the noodles with the vegetables from step 1, add the tomatoes, pour over the dressing and toss gently. Garnish with the coriander leaves.