



kimchee soba myun

NIBBLEDISH CONTRIBUTOR

Ingredients

- Soba Tsuyu (1/2 cup) - Kimchee - Soba Noodles - Kirby Cucumber (Seedless) - Sesame Oil - Sugar (1 Tbsp) - Soy sauce (2Tbsp) - Chopped Lettuce

Instructions

This is a quick fix meal, best served as lunch on warmer days. The cucumber and cold soba noodles are quite refreshing! Prep Time: 10 min Cook Time: 10 min 1. Boil pot of water for soba noodles. 2. Make sauce by mixing soba tsuyu, sugar, sesame oil and soy sauce. 3. Julienne cucumbers and chop kimchee into bite-size strips. 4. Make a bed of chopped lettuce in a deep bowl, and drizzle sauce. 5. Place noodles on top, with kimchee and cucumbers. Sprinkle sesame seeds and strips of scallion for garnish, and all's set.