

GOOD SAINT

Chilled Soba Noodle Salad with Sunbutter Sauce

INGREDIENTS

SunButter Sauce:

1/2 cup Natural SunButter
2 tablespoons fresh lime juice
1 tablespoon coconut aminos
1/2 teaspoon maple syrup
1/4 teaspoon sesame oil
1 1/2 teaspoons fresh ginger, grated
2 cloves garlic, minced
3-6 tablespoons water

Soba Noodle Bowl:

6 oz whole wheat soba noodles
2 cups red cabbage, thinly sliced
1 1/2 cup bell pepper, thinly sliced
1 cup carrot, thinly sliced
1 jalapeño, thinly sliced
1/4-1/2 cup cilantro, roughly chopped
sesame seeds, for garnish

DIRECTIONS

In a small bowl, whisk together the SunButter, lime juice, coconut aminos, maple syrup, sesame oil, fresh ginger, and garlic. Once combined completely, begin adding in water 1 tablespoon at a time, until mixture becomes smooth and creamy. Add water until the sauce is your preferred texture. Set aside.

Cook the soba noodles to directions on package. Remove from heat, strain, and run under cold water until the noodles are no longer hot to the touch. Place the noodles into a bowl and into the fridge to chill while you prep the veggies.

Thinly slice your cabbage, bell pepper, carrot, jalapeño and cilantro and toss them into a large mixing bowl. Pour your SunButter Sauce over the veggies and toss to combine. Throw in the chilled soba noodles and gently toss again to combine. Top with a little extra chopped cilantro and sesame seeds for garnish and enjoy immediately!

NOTES

Serves 4-6.

Leftovers last 3 days in the fridge.

Sub in whichever favorite veggies you prefer!

