



RECIPE | CUCUMBERS

CUCUMBER & SOBA NOODLES



30 min
PREP.



4



easy

30 min

N/A
COOKING

INGREDIENTS

Recipe created by Amber Cardosi

FOR THE CUCUMBER & SOBA NOODLES:

1 lb Pure Flavor® Mini Cucumbers, spiralized
 8 oz soba noodles, cooked
 ½ cup lima beans
 ⅓ cup cilantro, chopped
 ¼ green onion, chopped
 crushed red pepper, optional
 sesame seeds, optional
 lime wedges, optional

FOR THE SESAME GINGER TAHINI SAUCE:

⅓ cup tahini
 ¼ cup rice wine vinegar
 ¼ cup soy sauce
 2 cloves garlic, minced
 3 tbsp green onion, minced
 3 tbsp water
 3 tbsp chili garlic sauce
 2 tbsp ginger, minced
 2 tbsp molasses
 1 tsp white sesame seeds
 1 tsp black sesame seeds
 ½ tsp crushed red pepper



DIRECTIONS

- 1 In a large bowl, whisk together the sauce ingredients.
- 2 Gently toss the soba noodles and cucumber together in a large serving bowl. Pour half the sauce over them. Add lima beans, chopped cilantro and green onion to top the salad. Sprinkle with crushed red pepper, sesame seeds and serve with lime wedges and extra sauce on the side.

