

RECIPE | CUCUMBERS

SOBA NOODLE CUCUMBER CUPS



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ORGANIC



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SOBA NOODLE CUCUMBER CUPS



15 min

15 min
PREP.

0 min
COOKING



4



easy

INGREDIENTS

- 2** Pure Flavor® Organic Long English Cucumbers
- 4 oz** soba noodles, cooked to package instructions
- 3** green onions, thinly sliced & divided
- 2 tbsp** rice vinegar
- 1½ tbsp** soy sauce
- 1 tbsp** sesame oil
- Sesame seeds, for garnish
- Cilantro, chopped, for garnish

DIRECTIONS

- 1** Cut cucumbers into 1½" pieces and scoop out the middle to create a cup. Make sure not to go all the way through.
- 2** Whisk together the vinegar, soy sauce, and sesame oil in a small bowl. Pour half the sauce over the noodles. Add ¾ of the green onions to the noodles and gently toss to coat.
- 3** Pack each cucumber cup with noodles, twirling them slightly to help them settle in the cup.
- 4** Pour ¼ teaspoon of the reserved sauce over the noodles in each cup.
- 5** To serve, garnish with remaining green onions, sesame seeds and cilantro.