



RECIPE | CUCUMBERS

SOBA NOODLE CUCUMBER CUPS



15 min

15 min
PREP.



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
- 1 ½ **tbsp** soy sauce
- 1 **tbsp** sesame oil
- Sesame seeds, for garnish
- Cilantro, chopped, for garnish



DIRECTIONS

- 1 Cut cucumbers into 1 ½" 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.

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