

Soba with a Nut Butter, Chilli & Lemon sauce

*Adapted from Orangette reminiscing
Serves 2-3*

Soba noodles - 3/4 pound

Sunflower Butter - 1/2 cup

Lemon - 1, zest and juice

Indian Chilli Sauce - 2 tbsp (alternatively use Sriracha or Sambal Olek - 1 tbsp)

Mayonnaise - 3 tsp

Hoisin sauce - 1/2 tsp

Soy sauce - 2 tsp

Garlic - 3 cloves, finely minced

Ginger - 1/2", cut into fine matchsticks

Sesame seeds - 1-1/2 tsp

Celery - 2 stalks, diced small

Asparagus - 3 stalks, chopped small

Scallions - 2, chopped small

Dark Sesame oil - 1/2 to 1 tbsp

Salt, if needed

Coriander for garnish

- To a saucepan on medium heat, add the sesame oil. Toss in the ginger and garlic and saute for a minute or so.
- Add the scallions, asparagus & celery and saute (until the asparagus is cooked, about 5 to 7 minutes if the asparagus is small). Move the veggies off the heat.
- Toast the sesame seeds and place aside.
- In a large bowl, combine the sunflower butter, chilli sauce, soy sauce, mayonnaise, hoisin sauce, lemon zest and lemon juice. Stir to mix.
- Bring a large pot of water to boil. Then add the soba noodle bunches and turn the heat down to a simmer. Gently boil the noodles for about three minutes. Then drain the noodles in a colander and give them a quick wash under cold running water to remove excess starch off the strands, gently separating the strands.
- Place portions of the noodles into the large bowl containing the sauce and gently toss to coat all the noodles with the sauce, adding more and incorporating until you have the right sauce-to-noodle proportions to your liking. Sprinkle over the sesame seeds.

Heap generous amounts into bowls and garnish with coriander (cilantro) to serve.