

Cold Soba Noodles in Mushroom Broth

Servings: 2 servings

Ingredients

- 2 tsp olive oil
- 2 cups assorted mushrooms, sliced
- 1/2 tsp salt
- 180 g soba noodles, cooked according to package directions
- 1/2 cup edamame
- 2 cups mushroom broth
- 1 sheet nori, cut into small squares
- 1/4 cup green onion, sliced
- 2 tsp sesame seeds
- 2 tsp sesame oil

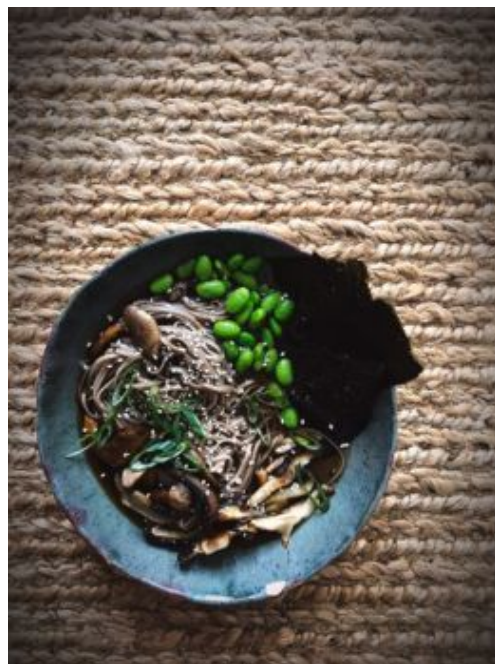


Photo by Michelle Rabin

Instructions

1. Heat oil in a pan over medium high. Add mushrooms and salt; cook until brown and fragrant, about 4 minutes, stirring once or twice.
2. Divide soba noodles between 2 bowls. Divide the cooked mushrooms, noodles, edamame, broth, nori and onion between bowls.
3. Garnish with sesame seeds and a drizzle of sesame oil.