

# Fresh Soba Noodle Salad

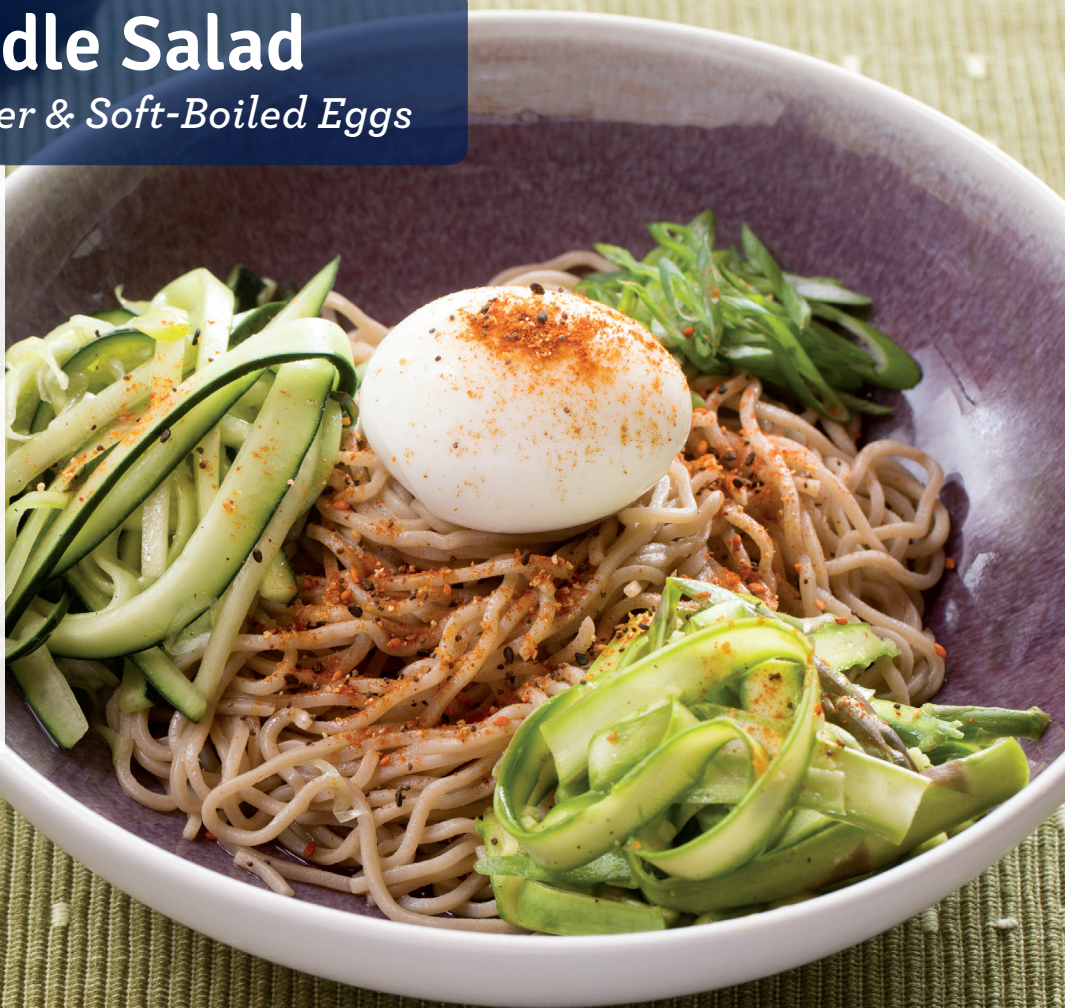
## with Asparagus, Cucumber & Soft-Boiled Eggs

This Japanese dish is as gorgeous as it is refreshing. We're tossing fresh soba noodles with a light, citrusy dressing, then topping them with crisp ribbons of asparagus and cucumber. (Piquant aromatics and a bit of sesame oil are all the vegetables need to shine.) Sprinkled on top, sweet and subtly hot spices deliciously balance the richness of a silky soft-boiled egg.

### Blue Apron Wine Pairings

Iris Vineyards Pinot Noir, 2014

Le Pont Vers Le Bar Chinon, 2015



## Ingredients

- 2 Farm Eggs
- ½ Pound Fresh Soba Noodles
- 2 Scallions
- 1 Bunch Asparagus
- 1 Cucumber

### Knick Knacks

- 1 1-Inch Piece Ginger
- 1 Tablespoon Mirin
- 1 Tablespoon Sesame Oil
- ¼ Cup Ponzu Sauce
- 1 Teaspoon Togarashi Spice Blend

(Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds)

**Makes:** 2 servings | **Calories:** about 640 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 15–25 minutes



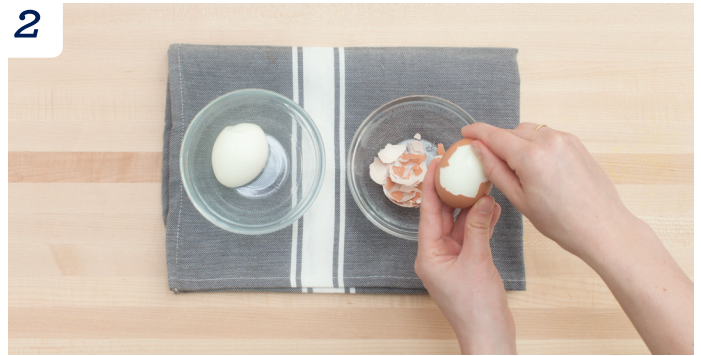
1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Heat a separate, medium pot of salted water to boiling on high. Snap off and discard the tough, woody stem ends of the asparagus. Using a peeler, shave the asparagus into ribbons, leaving the pointed tips intact. Peel and mince the ginger. Quarter the cucumber lengthwise, then slice lengthwise into 1/4-inch-thick strips. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops.

2



## Cook & peel the eggs:

Carefully add the **eggs** to the small pot of boiling water and cook for exactly 6 minutes. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs. Set aside in a warm place.

3



## Dress the asparagus & cucumber:

While the eggs cook, in a medium bowl, combine the **asparagus**, **ginger** and **half the sesame oil**. Toss to thoroughly combine and season with salt and pepper to taste. Set aside. In a separate medium bowl, combine the **cucumber**, **white bottoms of the scallions** and **remaining sesame oil**. Toss to thoroughly combine and season with salt and pepper to taste.

4



## Cook the noodles:

While the eggs continue to cook, add the **noodles** to the medium pot of boiling water, stirring gently to separate; cook 2 to 3 minutes, or until tender. Drain thoroughly and rinse under cool water to prevent sticking. Set aside in a warm place.

5



## Make the ponzu-mirin dressing:

While the noodles cook, in a large bowl, combine the **ponzu sauce** and **mirin**.

6



## Dress the noodles & plate your dish:

Transfer the **cooked noodles** to the bowl of **ponzu-mirin dressing**; toss to thoroughly coat. Divide the dressed noodles between 2 bowls. Top with the **dressed asparagus and cucumber**, **green tops of the scallions** and **peeled eggs**. Garnish with **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!