

Hatcho Miso Soba Noodles

with Roasted Cherry Tomatoes & Candied Cashews

On 8th street in Okazaki, Japan, something incredible is happening. In a row of pointed, tile-roofed buildings, the Hatcho Miso Company is making their iconic miso paste. The technique used to make this uniquely-flavored ingredient hasn't changed in 500 years. And why should it. Because of its matchless flavor, Hatcho has been treasured by emperors. No matter who you are, we know you'll love its delicate, unmistakable flavor in this modern, seasonal dish.



Ingredients

- 6 Ounces Chinese Broccoli
- 4 Scallions
- 2 Tablespoons Hatcho Miso Paste
- 2 Tablespoons Rice Wine Vinegar
- 1 1-Inch Piece Ginger
- 1 Bunch Cilantro
- 1 Garlic Scape
- 2 Teaspoons Sesame Oil
- 2 Tablespoons Roasted, Salted Cashews
- 2 Tablespoons Sugar
- 5 Ounces Multicolored Cherry Tomatoes
- 8 Ounces Soba Noodles
- 2 Teaspoons White Sesame Seeds

Makes 2 Servings
About 700 Calories Per Serving



Instructions



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of water to boiling on high. Finely chop the Chinese broccoli. Remove the roots of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Peel and mince the ginger. Pick the cilantro leaves off the stems; discard the stems and roughly chop the leaves. Thinly slice the garlic scape on an angle. Roughly chop the cashews. In a small bowl, combine the **miso paste, rice wine vinegar, sesame oil** and **½ cup of water**; whisk until smooth.



Candy the cashews:

Lightly grease or line a small sheet pan with parchment paper. In a small pot, heat the **sugar** and **¼ cup of water** to boiling on medium-high, without stirring. Boil the sugar water 2 to 3 minutes, or just until it begins to turn amber in color. As soon as the mixture turns medium amber, remove from heat and add the **cashews**. Stir until thoroughly coated. Spread the candied nut mixture in an even layer on the prepared sheet pan. Set aside to cool as you continue cooking.



Roast the tomatoes:

Place the **cherry tomatoes** on a sheet pan. Drizzle with olive oil, season with salt and pepper and toss to coat. Roast 6 to 8 minutes, or until softened and lightly browned. Remove from the oven and set aside as you continue cooking.



Cook the noodles:

Add the **soba noodles** to the boiling water and cook 1 to 2 minutes, or until the outsides have softened, but the centers are still slightly firm to the bite. (The noodles will finish cooking in the pan in step 6.) Drain thoroughly and set aside as you continue cooking.



Cook the vegetables:

In a large pan, heat 2 teaspoons of oil on medium until hot. Add the **ginger, garlic scape** and the **white parts of the scallions**. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add the **Chinese broccoli** and cook, stirring occasionally, 2 to 3 minutes, or until softened.



Finish & plate your dish:

To the vegetables in the pan, add the **miso mixture, half of both the cilantro and green parts of the scallions** and the **cooked soba noodles**, rinsing the noodles under warm water just before adding. Cook 2 to 3 minutes, or until most of the liquid has been absorbed. Remove from heat and season with salt and pepper to taste. To plate your dish, roughly chop or break apart the **candied cashews**. Divide the **noodle mixture, roasted tomatoes** and **chopped candied cashews** between 2 dishes. Garnish with the **sesame seeds, remaining cilantro** and **remaining green parts of the scallions**. Enjoy!