



kaokao

Soba Salad

[Ingredients] For 2 people

- Sweet Sesame Paste 3 Tbsp
- Soba Noodle 2
- Eggplant 2/3
- Red Onion 1/4
- Rocket Leaf Handful

[Method]

1. Cut eggplant into bite-size, and soak in salty water for 3-5 mins. Strain the water and wipe off excess water with a paper towel.
2. Place oil in the shallow pan and heat medium to high. Meanwhile, prepare soba noodles following the recipe from the package.
3. Fry eggplant until slightly golden colour for 4-6 mins. (Please be careful with splash oil if the eggplant has water on the surface. Make sure that there is no water.)
4. Once it is a nice colour, remove it from the oil and keep it on the kitchen paper to remove excess oil.
5. Place fried eggplant into the clean bowl and add some sweet sesame paste. Mix through.
6. In the large bowl, place soba noodles in rocket leaf and red onion, add sweet sesame miso paste and mix well. Then, add eggplant and mix well.



Great for
-Use it as a salad dressing
-goes well with eggplant

The paste goes well with
Vegetables