



SOBA CHICKEN EDAMAME BOWL

ASIAN

ROADMAP

1. In a large pot of boiling water, cook Soba to package directions. Drain, rinse with water & drizzle with a tiny bit of toasted sesame oil.
2. In a large bowl, whisk together Almond sauce ingredients - almond butter, soy sauce, rice vinegar, lime juice, toasted sesame oil, honey, sweet chili sauce, ginger & garlic.
3. In another large bowl, add soba noodles, Chicken, edamame, sliced bell pepper & scallions. Mix in sauce. If it is too thick, add a splash of chicken stock or water.
4. Top bowls or plates with chopped almonds, cilantro & sriracha.



SERVINGS
4 - 6



ACTIVE TIME
10 MIN



TOTAL COOK TIME
20 MIN

INGREDIENTS

6 oz. Soba Noodles
2 C. Rotisserie Chicken - pulled or chopped
1/2 C. Shelled Edamame
1 Red Bell pepper - sliced thin
4 - 5 Scallions

Toppings:

Coarsely chopped Almonds
Cilantro - torn or quick chop
Sriracha

REMAINING INGREDIENTS

Almond Sauce:

1/2 C. Almond butter
2 Tbsp. Rice vinegar
Juice of 1 lime
3 Tbsp. Soy sauce
2 Tbsp. Toasted Sesame oil
2 Tbsp. Honey
1 Tbsp. Sweet Chili sauce
1 Tbsp. Fresh Ginger – grated
2 Garlic cloves - grated

This is great room temp, cold or hot. To warm it, put everything but toppings in a large nonstick pan over high heat & stir fry for 3 - 4 minutes or until hot enough for you.

NOTE: For vegetarians, simply keep out Chicken & add more edamame & or vegetables. A bowl of this Soba “salad,” should be in your fridge at all times for when you get peckish!