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Chilled Peanut Soba Noodles



Recipe courtesy Claire Robinson
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Cook Time: 10 min | **Level:** Easy | **Yield:** 4 servings

Ingredients

- Kosher salt
- 8 ounces soba (buckwheat) noodles
- 1/4 cup natural crunchy peanut butter
- 1/4 cup seasoned rice vinegar
- 1 tablespoon soy sauce
- 2 to 3 teaspoons chili sauce (recommended: Sriracha)

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Directions

Bring a large pot of water to a boil; overt high heat. Add a generous amount of salt and stir in the noodles. Cook according to package instructions; drain and rinse well under cold running water.

Meanwhile, whisk the peanut butter, vinegar, soy sauce and chili sauce in a large bowl until smooth. Add the drained noodles, and with tongs, toss until coated with the dressing. Serve immediately or chill in the refrigerator for at least 2 hours.

Note: If chilling noodles, toss with 1 to 2 tablespoons water to loosen them before serving.

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