

## **Sesame Soba Noodles with Smoked Salmon and Cucumber ( or Smoked Tofu) Serves 2**

### **Ingredients:**

3-4 ounces soba noodles  
1 ½ Cups sliced or diced english cucumber  
½ C sliced green onion ( cut on the diagonal)  
4 oz Smoked Salmon ( or smoked tofu)  
2 T *toasted* sesame seeds  
2 tsp *toasted* sesame oil  
2 tsp tamari, soy sauce or Bragg's liquid amino acids  
2 tsp rice wine vinegar

### **Directions:**

Cook soba noodles, according to directions, about 4 minutes in boiling salted water. Drain, rinse with cold water, place in medium bowl and drizzle with sesame oil, soy and vinegar. Toss to coat.

Add cucumber, scallions and sesame seeds.

Divide among two bowls, and top with smoked salmon.

Enjoy!

Sesame Soba Noodles with Smoked Salmon and Cucumber- 2 servings