

SESAME NOODLE BAR



Make these noodles all your own by choosing the ingredients you like best!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

Cold soba buckwheat noodles (cooked, drained and rinsed)

For the sauce:

2 Tbsp low sodium soy sauce

1 Tbsp sugar

2 cloves garlic, minced

1 Tbsp rice vinegar

1 Tbsp sesame oil

2 Tbsp vegetable oil

For the mix-ins:

Diced chicken, green onion, shredded cabbage, shredded carrots and sesame seeds



Instructions

- 🌿 In a medium mixing bowl, **whisk together** soy sauce, sugar, garlic, rice vinegar, sesame oil, chili oil, and vegetable oil.
- 🌿 Add about 1 cup of cold soba noodles to your sauce along with any other mix-ins you like.
- 🌿 Toss with a spoon and serve.
- 🌿 Challenge yourself to eat these noodles with chopsticks. It takes practice, but Practice Makes Perfect!!