

Soba Noodle Salad with Sesame Dressing with Davis Estates Merlot

INGREDIENTS:

Salad

1 package soba noodles - cooked according to package directions
1 pound sugar snap peas - strings removed, blanched and cut in half on the bias
1 pound sautéed Shimeji mushrooms
As needed Furikake for garnish
1 ounce micro Tatsoi for garnish
Ginger dressing - see recipe included

SERVES: 8-10

Ginger dressing

1 tablespoon canola oil
2 tablespoons garlic
2 tablespoons ginger, minced
1 Thai chili, split in half
½ cup water
2 tablespoons olive oil
1 teaspoon honey
2 tablespoons tamari
2 tablespoons sherry vinegar
1½ tablespoons lime juice

METHOD:

- In a small pan over medium heat place 1 tablespoon canola oil, garlic, ginger and Thai chili, sauté for a couple minutes. Add water, remove from heat, and pour into a blender.
- Place the remaining dressing ingredients in blender and blend on high until smooth. Allow the dressing to cool then stir just before using.
- While the dressing is cooling, sauté your Shimeji mushrooms and blanch your sugar snap peas(strings removed and cut in half on the bias)

TO FINISH:

- In a large bowl toss the soba noodles, sugar snap peas and Shimeji mushrooms with the Ginger dressing, taste and add more dressing per your preference. Garnish with Furikake and micro Tatsoi for garnish