



Sesame Soba Noodles

<https://classicbakes.com/recipes/sesame-soba-noodles>

- **Prep Time:** 5 mins
- **Cook Time:** 15 mins
- **Total Time:** 20 mins
- **Serves:** 6



Ingredients

- 12 ounces [Soba Noodles](#)
- 1 tablespoon [Peanut Oil](#)
- 2 [Garlic Cloves](#) - Minced
- 4 grams [Ginger](#) - Minced
- 3 [Green Onions](#) - chopped
- 3 tablespoons [Sesame Seeds](#)

Sauce

- 3 tablespoons [Roasted Sesame Oil](#)
- 1/4 cup [Japanese Soy Sauce](#)
- 2 tablespoons [Rice Wine Vinegar](#)
- 1 tablespoon [Muscovado](#) or [Kokuto Sugar](#)
- [Salt](#) & [Black Pepper](#) to taste

Instructions

1. Lightly toast the sesame seeds in a [small pan](#), tossing them over medium heat until they are golden and have a strong aroma, then remove from the heat and set aside.
2. Prepare the soba noodles according to the package instructions but stir them occasionally while boiling to prevent them from clumping.
3. While the noodles are boiling, add all the sauce ingredients to a [large bowl](#) and whisk together.
4. Using [large deep skillet](#) add the peanut oil and bring to high heat then once the oil is hot add the garlic, ginger and green onions and sauté for 3 minutes then mix in the sauce and sauté for another 3 minutes.
5. By now, the noodles would be finished boiling, [strained](#), and rinsed with cold water and tossed to remove any excess water, then add them to the skillet and

toss to coat in the sauce and seasonings mixture.

6. Remove from the heat once the noodles are fully coated and serve warm in [bowls](#) with a sprinkle of the toasted sesame seeds and enjoy.

Full recipe: <https://classicbakes.com/recipes/sesame-soba-noodles>