



Matcha Green Tea Soba Noodle Bowl



INGREDIENTS

4 oz Japanese-style soba noodles
3 tsp sesame oil
1 ½ tbsp Full Circle Market organic creamy cashew butter
2 tsp organic matcha powder
2 tsp Full Circle Market organic raw unfiltered apple cider vinegar
2 tsp Hy-Vee honey
1 tsp ginger root, grated
1 tsp Sriracha
¼ tsp Hy-Vee Himalayan pink salt, finely-ground
½ medium English cucumber, thinly sliced
½ cup baby spinach, tightly packed
Avocado, pitted, peeled, and sliced; for garnish
Fresh cilantro, for garnish
Sesame seeds, toasted, for garnish

PREPARATION

- 1** Cook soba noodles according to package directions. Drain and rinse with cold water. Transfer noodles to medium bowl. Add 1½ teaspoons sesame oil; toss to coat. Set aside.
- 2** Combine cashew butter, matcha powder, vinegar, honey, ginger root, sriracha, and salt in a small microwave-safe bowl. Microwave on HIGH 20 seconds; stir until smooth.
- 3** Add cashew mixture to noodles; toss to coat. Add cucumber and spinach; toss to combine. Cover and refrigerate 10 minutes.
- 4** To serve, gently stir in remaining 1½ teaspoons sesame oil. Divide between 2 serving bowls. Garnish with avocado, cilantro, and sesame seeds.

NUTRITION FACTS

Calories: 380
Total Fat: 14g
Saturated Fat: 2g
Trans Fat: 0g
Cholesterol: 0mg

Sodium: 510mg
Carbohydrates: 54g
Fiber: 1g
Sugar: 9g
Protein: 9g