Soba Noodles Salad

**INGREDIENTS**
- **Dressing**
  - 3 Tbsp soy sauce
  - 2 Tbsp raw sugar
  - 1 tsp minced garlic
  - 1 Tbsp white vinegar
  - 1 Tbsp gochugaru (Korean chili flakes) (optional)
  - 1 Tbsp sesame seeds (optional)
- 1 cucumber
- 2 bundles of soba noodles (180g, 6.3 oz)

Optional additions:
- 1/2 cup shredded cabbage
- 1/2 cup shredded carrots
- 1 hard boiled egg, for topping

**PREPARATION**
1. In a small bowl, mix together soy sauce, sugar, garlic, vinegar. Add gochugaru and sesame seeds, if using.
2. Rinse cucumber under running water. Cut in half length-wise and scoop out seeds with a spoon, then slice into matchsticks.
3. Rinse and chop cabbage, if using (or use pre-shredded cabbage).
4. Rinse, peel and shred carrots, if using (or use pre-shredded carrots).
5. Cook soba noodles according to package instructions. Drain water, then rinse noodles under cold running water for about 1 minute to cool, stirring with tongs or hands. Drain well.
6. In a large bowl, add noodles, cucumber, cabbage, carrots and dressing. Mix until fully combined. Top with hard boiled egg, if desired, and enjoy!
7. Store leftovers in the fridge for up to 4 days.

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