

GINGER LIME SOBA & VEG

INGREDIENTS

- 1 pack of soba noodles
- 1 Tbsp olive oil
- 1 cup of veg stock or water
- 1 large leek
- 1 head of broccoli
- 10-15 small radishes
- 1 cup of peas (frozen or fresh)
- 1 red chili finely chopped
- juice of 1 lime
- 5cm grated ginger
- 1 garlic clove
- 1/2 cup Tamari soy sauce

PREPARATION

1. Prepare all the ingredients. Cook soba noodles according to the instructions (it takes only 3-5min) and when done, sprinkle with Tamari sauce and set aside.
2. In the meantime heat olive oil in a large pan, add chopped leek, minced garlic, chili and grated ginger and sauce for a few moments.
3. Add broccoli florets, chopped radishes and peas. Add a splash of water or veg stock, cover and let it steam for 3 min.
4. Mix Tamari sauce with lime juice and add to the veg mix, then add cooked soba noodles and combine well.