

SARATOGA[®]

Soba Noodles

WITH MISO-LEMONGRASS BROTH, TOFU & SPRING VEGETABLES

Pairs with Saratoga Sparkling Spring Water

Salty, tangy, nutty, earthy...umami. This broth is a celebration of spring. It pairs best with Saratoga Sparkling Water because the uplifting bubbles will complement the dish by adding a fresh burst to your palate.

- SERVES 6 PEOPLE
- COOKS IN 1 HOUR



Ingredients

MISO-LEMONGRASS BROTH

6 stalks lemongrass
one 3" piece fresh ginger, peeled and sliced
3 medium shallots, peeled and halved lengthwise
1 ½ tablespoons coriander seeds
juice of 2 small oranges
juice of 2 lemons
3 tablespoons white miso paste
kosher salt, as needed

FOR SERVING

1 ½ cups diced firm tofu
3 cups (about 400g) soba noodles, cooked, drained, and rinsed
spring vegetables, assorted - such as radishes, sugar snap peas, and carrots, very thinly sliced or julienned
fresh herbs, such as Thai basil, cilantro, and chives, for garnish

step BY STEP

• *Step 1/2*

In a large pot, bring 12 cups water to a boil. Add the lemongrass, ginger, shallots, and coriander seeds to the pot then reduce heat to low and simmer, stirring occasionally, for 30 minutes (this yields a delicate, subtly flavored broth; for a more intense flavor, continue simmering 15-30 minutes more). Strain the broth through a fine mesh sieve, pressing down on the aromatics to extract as much flavor as possible, and return to the pot and low heat.

• *Step 2/2*

Add the juice of the oranges and lemons, then whisk in the miso paste and season broth with a little salt.

• *To Serve*

When ready to serve, divide tofu, noodles, and vegetables among bowls. Ladle broth over the top, then scatter with fresh herbs.

