



## **Cold Soba Noodle Salad with Strawberries**

By Susan Spungen  
Serves 6 to 8

### *For the dressing:*

- 1/4 cup rice wine vinegar
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 tablespoons white miso
- 1 hot red chile, finely minced, or more to taste
- 2 tablespoons toasted sesame oil

### *For the salad:*

- One 8- or 8.8-ounce package soba noodles
- 4 ounces shishito peppers (if not in season, substitute cubanelle or poblano peppers)
- 2 Kirby or Persian (mini) cucumbers, peeled, seeded, and thinly sliced on

the bias into 1/4-inch-thick half-moons

- 8 ounces strawberries, hulled and cut in half (about 2 cups)
- 1 small red chile, thinly sliced
- 2 scallions, white and green parts, trimmed and thinly sliced
- 1/4 cup fresh mint leaves, roughly chopped
- 1/4 cup fresh cilantro leaves, roughly chopped if large

1. To make the dressing: Stir the vinegar, sugar, and salt together in a small bowl until dissolved. Add the miso, chile, and oil and whisk to combine. Set aside.
2. Cook the noodles according to the package directions to al dente. Drain and rinse with cool water. Drain well. Place in a serving bowl and toss with the dressing.
3. Grill the shishito peppers on a hot grill, grill pan, or cast-iron skillet for 2 to 3 minutes per side, until blistered and softened. Cool, then slice on a bias, avoiding the seeds.
4. Top the dressed noodles with the grilled peppers, cucumbers, strawberries, red chile, scallions, mint, and cilantro and mix gently to combine.