



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Soba Noodle Stir Fry with Chicken

Makes 4 Servings

Ingredients

- 1 package of dry Soba noodles
- 1 head of Broccoli, cleaned and cut into small florets
- 3 sweet baby bell peppers, Sliced thin
- 4 shitake mushrooms, sliced thin (can also use white mushrooms)
- 2 tbsp soy sauce
- 2 tsp rice vinegar
- 2 tsp sriracha
- 1 tbsp brown sugar
- 2 grilled chicken breasts

In a bowl, mix the soy sauce, rice vin, sriracha, and brown sugar until completely combined. Save this for later.

Get a large pot of salted water going. Once the water is boiling, add in the soba noodles and cook until they are al dente.

In a large sauté pan, add 2 tbsp of olive oil and heat the pan on medium to high heat.

Once the oil is hot, add in your vegetables and cook until al dente. You still want your vegetables to have a slight crunch.

Turn the heat down to medium and add the bowl of sauce you made earlier into your pan of cooked vegetables.

Add the noodles into the pan and toss until combined.

Slice your grilled chicken and plate up your noodles.

Feel free to add sesame seeds, green onion, or even toasted peanuts to the top for a great garnish.