

## Spicy Asian Noodles

Yields 4 servings

12oz dry soba, udon, rice, or spaghetti noodles  
2 tbsp. reduced sodium soy sauce  
1 bunch green onion, chopped  
1 cucumber, chopped  
1 carrot, shredded  
1 cup edamame  
1 tbsp. olive oil  
1 garlic clove, minced  
2 tbsp. red pepper flakes  
Salt and pepper to taste



Cook noodles according to package instructions. Place in colander to drain and rinse with cool water.

Add the cold noodles to a medium sized bowl. Add the soy sauce, vegetables, olive oil and seasonings. Mix together with fork or tongs. Add additional salt/pepper as needed.

Store in fridge and serve cold. This dish is best made ahead of time to allow flavors to meld.

*Adapted from Good and Cheap by Leanne Brown*



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