
CHEF DALE SNIFFEN RECIPE

Instagram #chefdalesniffen follow me!!!!

Japanese Soba Noodle, Crab Avocado, with Shallot Vinaigrette dressing

Serves 4 to 6 people
Preparation time 20 minutes
Cooking time 12 minutes

Dressing Prep list

2 teaspoons fresh grated ginger
2 Tbsp sushi vinegar seasoning
3 Tbsp sushi soy sauce
3 Shallots finely sliced

Method

Combine ginger, vinegar, soy sauce and shallots, whisk thoroughly into a large mixing bowl.

Salad Prep list

250gm Cooked soba noodles
2 Raw Carrots noodles
2 Lebanese cucumber, finely sliced
2 Nori sheets, crushed
3 Ripe Avocado, diced
100gm Cooked Crab Meat
2 Tbsp toasted sesame seeds
1/4 cup chopped chives

Method

Mix into the dressing soba noodles, carrots, pickled, cucumber and nori pieces, toss well.

Plate up

Large mound of noodles salad, then scatter pieces of avocado, crab meat and sprinkle with sesame seeds and chives.