

Soba Noodle Salad with mixed vegetables, peanuts, and mint

I dream of a world where kids can play online and off, confronted with nothing more sinister than a tangled noodle, a crunchy peanut, or a sharp scallion.

Serves 4

2 bundles (about 5 ounces) soba noodles
3 cups (packed) fresh spinach leaves, rough chopped
2 tablespoons peanut oil
2 tablespoons seasoned rice vinegar
1-1/2 teaspoons (packed) freshly grated ginger
1 garlic clove, minced
1 persian cucumber, julienned
1 carrot, julienned
2 scallions, finely chopped
1/2 cup chopped peanuts (I use roasted peanuts from Trader Joe's with 50% salt)
Handful fresh mint leaves, cut in chiffonade
Sriracha for serving, optional

Bring a large pot of salted water to a boil. Drop in noodles and cook for 3 minutes. Add spinach and cook with noodles for one minute longer. Drain and rinse under cool water. Give the spinach a squeeze to remove excess water.

Meanwhile, whisk the oil, vinegar, ginger, and garlic in the bottom of a large salad bowl. Dump in the noodles and spinach and toss to coat. Add the cucumber, carrots, and scallions, and toss through.

Garnish with the peanuts and mint, and serve room temperature, or even cold, passing a bottle of Sriracha, if desired, alongside.