

Soba Noodle Salad

This one's from Martha Stewart's *Everyday Food*

Salad

- 8 oz. Japanese soba (buckwheat) noodles, cool until al dente, drain, and rinse with cold
- 2 Bell peppers (any color), ribs and seeds removed, julienned
- 1 c. Fresh basil leaves, torn
- 1 English cucumber, peeled and seeded, halved lengthwise and thinly sliced (Persian cucumbers are nice, cut to similar size)
- 4 c. Cold roasted (preferably) or poached chicken, shredded

Dressing

- 2 T. Vegetable oil
- 2 T. Fresh lime juice
- 1 t. Sesame oil
- 2 T. Rice vinegar
- Coarse or Kosher salt
- Fresh Ground Pepper

Lime wedges

In large bowl, whisk together the oils, lime juice, and vinegar, season with salt and pepper to taste.

Add salad ingredients to bowl and toss. Serve with lime wedges.