



Aburi At Home presents:
SOBA PEPERONCINO KIT



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RECIPE (per 2 servings)



Become a soba master at home with this *Soba Peperoncino Kit*. Featuring authentic soba noodles, fresh seafood, locally sourced vegetables, housemade Mentsuyu sauce and other accompaniments.
Recipe created by Miku Toronto Head Chef, Michael Acero

INGREDIENTS (SERVES 2)

BASE		NOODLES & TOPPINGS	
Olive Oil	...2oz	Soba Noodles	...178g
Garlic	...40g	Prawns	...136g
Chili Flakes	...2g	Squid	...80g
GARNISH		Jalapeño	...5g
Arugula	...30g	Bell Peppers	...60g
Tomato	..24g	Onions	...60g
Yuzu Vinaigrette	...2oz	Mentsuyu Sauce	...2oz

PREPARING THE SOBA NOODLES



1. Bring a small pot of water to a boil.



2. Submerge **Soba Noodles** and cook for 2 minutes and 45 seconds.



3. Drain the liquid and rinse the noodles under cold running water. Set aside in a strainer.

SAUTÉING & PLATING THE INGREDIENTS



1. Use a nonstick pan and set your burner to medium-high heat.



2. Add the **Olive Oil** and bring it up to temperature.



3. Add **Garlic** and **Chili Flakes**. Cook for 30 about seconds.



4. Add the **Prawns** and **Squid** and gently toss until the prawns have turned a pink tone.



5. Add the **Jalapeño**, **Bell Peppers** and **Onions**. Sauté for an additional 2 minutes.



6. Combine the **Soba Noodles** by placing in the center of the pan and evenly mix.



7. Add the **Mentsuyu Sauce** and gently mix the ingredients until fully incorporated (2-3 minutes).



8. In the vessel, toss the **Tomatoes** and **Arugula** with the **Yuzu Vinaigrette**.



9. Transfer finished Soba Peperoncino onto a serving dish and garnish with the tomato and arugula salad.

Please don't forget to refrigerate all ingredients and enjoy your Soba Peperoncino Kit within two days of purchase.

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