

Sesame Udon Noodle Salad with Kohlrabi and Garlic Scapes

Smith Acres Farms Kohlrabi and Garlic Scapes

Chef Jenn Magrey – Market Farm to Table Demo Chef

Udon Noodles can be found at most grocery stores or Asian Markets...even Ocean State Job Lot!

8 ounces of Udon Noodles – cooked to package directions- drained and cooled with cold water

2 kohlrabi bulbs peeled and cut into julienne pieces

3-4 leaves of kohlrabi- chopped

2 garlic scapes – sliced thinly on the bias

1 tablespoon vegetable oil – grapeseed, canola, coconut

2 tablespoons sesame oil

¼ cup hoisin sauce

2 tablespoons soy sauce

1 tablespoon Dijon mustard

1 tablespoon black sesame seeds

1 tablespoon sesame seeds

Cook the noodles to package instructions and cool. Add to a large bowl and drizzle and toss in **1 tablespoon** sesame oil.

In a wok or sauté pan, heat the vegetable oil over medium heat.

Add the kohlrabi julienne pieces and chopped leaves along with the garlic scapes and sauté until they are tender. About 5 minutes. Add **the 2nd tablespoon sesame oil**, hoisin, soy sauce and Dijon mustard and toss to coat the vegetables.

Remove from the heat and add the vegetables to the cooled noodles and toss to coat.

Add the sesame seeds and toss...

Chill and serve!

May add other seasonal veggies too! Broccoli, carrots, peppers, and scallions too!