

# Udon Noodle Salad

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うどんサラダ

## ● Ingredients (1 serving)

1 bunch (3.1 oz.) Dried Udon Noodles

Boiled Water for boiling noodles

4 Grape Tomatoes

½ cup Frozen Corn

2 leaves of Iceberg Lettuce

1 Tbsp. Soy Sauce

1 Tbsp. Rice Vinegar

½ Tbsp. Sesame Oil

1 tsp. Grated Ginger

- Prepare Boiled Water



Boil water for boiling Udon noodles.

- Prepare Vegetables



Cut 4 washed grape tomatoes in half and break 2 leaves of iceberg lettuce with your fingers.

Put  $\frac{1}{2}$  cup of frozen corn on room temperature to defrost.

## ● Boil Udon Noodle



Boil a bunch of Udon noodles over medium heat for about 5 minutes, following the directions on the package. Stir occasionally.



Drain and wash the Udon noodles with running water immediately.

## ● Dressing



In a bowl, combine  
1 Tbsp. of soy sauce,  
1 Tbsp. of rice vinegar,  
 $\frac{1}{2}$  Tbsp. of sesame oil and  
1 tsp. of grated ginger.  
Mix well.

## ● Mix



Add the Udon noodles, the corn, the cut tomatoes and the lettuce to the dressing bowl.  
Mix well.

