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**Buckwheat Noodles with Kimchi and Cucumber**

**Shorewood Farmers Market**

**July 31<sup>st</sup>, 2016**

**Saehee Chang, Kosari Kimchi**

**Buckwheat Noodles with Kimchi and Cucumber (2 servings)**

1 cup chopped Kimchi (vegan or regular) plus some Kimchi juice, preferably fermented for at least one week.

8 to 10 ounces buckwheat noodles

1 to 2 cups cucumbers, cut into thin strips - for extra flavor, you can use Korean style cucumber kimchi

1 to 2 TBSP roasted sesame oil (depending on taste, add more or less)

1 to 2 TBSP soy sauce (depending on taste, add more or less)

1 TBSP Rice wine vinegar to taste (optional)

Roasted seaweed pieces, for garnish

Roasted sesame seeds, for garnish

Perilla leaves, for garnish (or lettuce, green onions, or wasabi sprouts, etc.)

Cook the noodles for 5 to 6 minutes. Rinse with cold water and drain well. In a large bowl, mix kimchi with sesame oil, soy sauce, rice wine vinegar. Divide the noodles and serve the kimchi mixture on the noodles. Garnish with cucumbers, seaweed, and greens. For spicier noodles, add some gochujang, Korean spicy paste or add extra Korean chili powder. Mix the noodles and enjoy!

\*You can use Somen - Japanese style wheat noodles or thin rice noodles instead of Buckwheat noodles.