

# Sesame Noodles with Sweet Potato, Broccolini and Tuscan Kale

Serves 4

## Ingredients

- 1 bunch broccolini cleaned, bottom of stems trimmed, sliced in half lengthwise and crosswise
- 2 cloves garlic chopped
- 2 Tbs. spicy peanut sauce
- 1/2 cup sherry vinegar or red wine vinegar
- 1/4 cup olive oil plus another 1/2 cup olive oil
- 2 Tbs. sesame oil
- 1 tsp. kosher salt
- fresh ground pepper
- 3 scallions, green parts thinly sliced
- 1 3" piece ginger peeled and grated
- 4 cups Tuscan kale, leaves cleaned and chopped
- 1/2 cup torn, fresh mint leaves
- 2 Tbs. toasted sesame seeds
- 1 large sweet potato peeled, cut in half lengthwise, then cut into 1/4" slices
- 1 8-oz package buckwheat soba

## Instructions

1. Preheat oven to 450 degrees. Toss broccoli and sweet potato slices in a bowl with half the chopped garlic, and 1/4 cup olive oil, season with salt and pepper.
2. Roast vegetables in preheated oven, turning after 10 minutes. Vegetables are done when tender and starting to brown.
3. Mix scallions, ginger, remaining garlic, 1 tsp salt, freshly ground pepper, 1/2 cup olive oil, 2 Tbs. sesame oil, 1/2 cup vinegar and spicy peanut sauce in a large bowl, whisk well. Add kale leaves and toss to coat. Let rest while cooking noodles.
4. Cook noodles according to directions on package. Drain and rinse.
5. Toss noodles well with warm broccolini, sweet potatoes and dressed kale. Garnish with torn mint leaves and toasted sesame seeds.

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