

# Asian Noodle Salad with Eggplant, Sugar Snaps

Servings: 4

*Source: Bon Appetit Aug. 2006*

## Ingredients

- 4 Japanese Eggplants, cut diagonally into  $\frac{1}{3}$ " pieces
- 8 ounces Fresh Shiitake Mushrooms, stemmed & chopped
- 2 bunches Green Onions, Trimmed
- $\frac{1}{4}$  cup Asian Sesame Oil
- 1 (6 oz) package Dried Chuka Soba Japanese Noodles
- 1 8 oz Sugar Snap Peas, Trimmed
- 7 Hoisin Sauce
- $3\frac{1}{2}$  Fresh Lime Juice
- 4 teaspoons Finely Grated Lime Peel
- $1\frac{1}{2}$  Minced Peeled Fresh Ginger

## Method

Prepare barbecue (medium-high heat).

Combine eggplant, mushrooms and green onions; add Asian sesame oil and toss to coat. Sprinkle with salt and pepper.

Grill vegetables until tender, turning often, about 7 minutes for eggplant and mushrooms, and 5 minutes for green onions. Transfer mushrooms and onions to cutting board; cool slightly. Slice mushrooms and onions.

Meanwhile, cook noodles in large pot of boiling salted water until almost tender but still firm to bite, about 3 minutes.

Add sugar snap peas to noodles; cook 1 minute longer. Drain well. Transfer noodle mixture to large serving bowl. Add grilled vegetables.

Whisk Hoisin sauce, lime juice, peel and ginger in small bowl to blend. Toss noodle salad with dressing; season with salt and pepper.