

Cold Chinese Noodles (*Hiyashi Chuuka Soba*)

Hiyashi chuuka soba is a very popular summertime dish. (Despite its name, it is actually made with *ramen* noodles instead of *soba* noodles!) If ramen noodles are not available, you can substitute spaghetti noodles and still come pretty close to the genuine *hiyashi chuuka* dish. It's quick, easy and refreshing on those hot summer days. Mix up a batch and enjoy!

Ingredients:

Tare (broth)

3	T	Shoyu (soy sauce)
2	T	sugar
3	T	white vinegar
5	T	chicken stock
1	t	sesame oil
1	t	Chinese or Japanese hot mustard (optional)

Gu (toppings)

2		eggs, fried like a thin omelet and cut into thin strips
2-3	slices	ham, cut into thin strips
½		cucumber, cut into 3-4" matchstick-like strips
		Lettuce, thinly sliced
1	small	carrot, cut into 3-4" matchstick-like strips, then boiled and cooled
2-3		cabbage leaves, thinly sliced, then boiled and cooled
8	oz.	<i>ramen</i> noodles (or angel hair pasta)

Directions:

1. Cook the *ramen* (or angel hair pasta) noodles as directed, rinse with cold water and keep cool.
2. Prepare the *tare* broth and toppings as described above.
3. Place the cold noodles on a plate and garnish with the *gu* toppings. Pour the *tare* over the noodles immediately before serving.

Servings: 2

[Sources: <http://www.bento.com/tr-hiya.html>

Photo: http://www.noticiasdobrasil.com.br/receitas/hiyashi_chuuka.htm]