

Stir-Fried Soba with Beets and Radicchio

Ingredients

For the Beets:

- 1 lb. beets
- 2 tbsp. soy sauce
- 2 tbsp. vegetable oil
- 1 tsp. sesame oil
- 1.2 tsp. ground Sichuan peppercorns
- 1 tsp. fresh ginger
- 2-3 cloves garlic
- ½ tsp. rice wine vinegar

For the Noodles:

- 9.5 oz. (3 bundles) of buckwheat noodles
- Oil, for cooking
- ½ onion
- 2 cloves garlic
- 1 cup shredded radicchio
- ¼ cup soy sauce
- 2 tsp. rice wine vinegar
- 1 tbsp. brown sugar
- A handful of fresh cilantro
- 3 scallions

Steps

1. Preheat the oven to 400°F (200°C). Line a baking tray with a silicone mat, or parchment paper. Wash your beets, and slice them into small cubes. Grate or mince the garlic and ginger, and combine with the remaining ingredients needed for the beets. Stir to combine, and then add the beets to coat in the dressing. Spread the dressed beets out on the baking tray, and cook for 30-45 minutes, until easily pierced with a knife.
2. In the meantime, cut the onion into half-moons, mince the garlic, shred your radicchio, and chop the scallions and cilantro. Next cook your soba noodles as directed on the package. Once al dente, drain, and rinse with cool water to remove excess starch and prevent them from becoming gummy.



3. Heat some oil in a large skillet on medium heat. Once hot, add the onion, garlic, and radicchio, and cook, stirring, until the onion is translucent. Add the soy sauce, vinegar, and brown sugar, stirring, until the sugar has dissolved. Add the cooked soba and beets, tossing so they are completely covered in the sauce. Turn off the heat, season with salt and pepper to taste, and top with fresh cilantro and scallions.