

Soba Noodle Soup With Salmon

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-cold-soba-noodle-soup-recipe>

Ingredients:

- 5/8 pound soba noodles packet dried
- 2 1/2 teaspoons dashi powder
- 4 tablespoons mirin
- 4 tablespoons soy sauce
- 6 fresh shiitake mushrooms trimmed and sliced
- 1 3/16 inches fresh ginger knob of, peeled and cut into thin matchsticks
- 2 tablespoons white miso paste
- 1 1/8 pounds salmon fillets 1 lb 2 oz, skin and bones removed, flesh cut into 2 cm, 3/4 inch cubes
- 1 handful spinach leaves English, washed, dried and roughly torn
- 4 spring onions scallions, thinly sliced on the diagonal

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 70 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 38 grams
7. SaturatedFat: 4 grams
8. Sodium: 1850 milligrams
9. Sugar: 1 grams

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