



Cold Soba Noodles With Roasted Tomato Oil, Kalamata Olives, And Shaved Parmesan Cheese

Hands-on: 30 minutes Total: 30 minutes Serves 6

Classic Asian meets classic Italian, providing a rainbow of flavors and textures to wake up nearly all your senses. Pleasantly sweet umami taste from the smooth buckwheat and tomatoes harmonizes with the Parmesan's bold texture and nutty flavor, the salty anchovies, and the stand-up shallots, garlic, basil, and thyme. Marco Polo would have cheered.

1/2 cup grape tomatoes
3/4 teaspoon kosher salt
1/4 teaspoon black pepper
6 tablespoons olive oil
1 pound uncooked dried soba noodles
2 tablespoons finely chopped shallot
4 garlic cloves, grated
3 anchovies, chopped
1 1/2 cups pitted kalamata olives, chopped
3 tablespoons fresh thyme leaves
3 tablespoons balsamic vinegar
3 tablespoons water
2/3 ounce shaved Parmesan cheese (about 1/3 cup)
1/4 cup torn fresh basil

1 Preheat the broiler with the oven rack 6 inches from the heat. Place the tomatoes on a rimmed baking sheet. Broil until just popped and browned, about 5 minutes.

2 Process the broiled tomatoes, salt, pepper, and 4 tablespoons of the oil in a food processor until smooth.

3 Cook the soba noodles according to the package directions for al dente. Drain and rinse in cold water. Transfer to a bowl.

4 Heat the remaining 2 tablespoons olive oil in a large skillet over medium-high. Add the shallot, garlic, and anchovies; cook until fragrant and the shallot is translucent, 4 to 6 minutes. Add the olives, thyme, vinegar, 3 tablespoons water, and 2 tablespoons of the broiled tomato oil; cook until slightly reduced, about 3 minutes.

5 Add the remaining broiled tomato oil to the cooked soba noodles; toss to coat. Divide the noodle mixture among 6 bowls. Top each with about 1/4 cup olive mixture. Top with the Parmesan and basil.

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