

Thai Peanut Soba Noodle Salad with Sea Bass

Servings: 6

INGREDIENTS

- 6 ea marinated sea bass (see right)
- 1 ea sheet Monogram® parchment paper
- 6 ea Cross Valley Farms® scallions
- 12 c soba noodle salad (see right)

PREPARATION

On tray lined with parchment paper, place marinated sea bass. Bake in 350° oven until done (approximately 12 minutes). Thinly slice scallions on the bias. In a fine mesh basket, deep fry scallions in 350° fryer until crispy. Plate soba noodle salad and top with baked sea bass. Garnish with deep fried scallions.

Soba Noodle Salad (Yield: 12 c)

INGREDIENTS

- 3 lb soba noodles
- 2 c carrots, julienned
- 2 c bean sprouts
- 2 c sliced red cabbage
- 3 c Monarch® Thai satay salad dressing
- 1/2 c basil leaves, thinly sliced

PREPARATION

In a large stock pot, boil water and cook soba noodles until done. Drain and keep warm. In a large mixing bowl, toss noodles, carrots, bean sprouts, red cabbage and peanut dressing. Garnish with basil leaves. Salad will keep for up to 2 days in refrigerator.

Marinated Sea Bass (Servings: 6)

INGREDIENTS

- 6 ea 6-oz Harbor Banks® Chilean sea bass
- 5 c Monarch Thai satay salad dressing
- 3 c char siu sauce

PREPARATION

Marinate sea bass in Thai satay salad dressing and char siu sauce for 2 hours in refrigerator.

