

Salmon Soba Noodle Soup with Roasted Lemon

<https://prideofbristolbay.com/blogs/recipe/salmon-soba-noodle-soup-with-roasted-lemon>

INGREDIENTS

- 6 ounces green beans, ends trimmed and cut into 2-inch pieces (about 2 cups)
- 1 lemon, preferably organic, thinly sliced and seeds removed
- 1 large leek, white and light green parts thinly sliced
- 3 large garlic cloves
- 1 tablespoon avocado oil
- ½ teaspoon kosher salt
- 3 tablespoons tahini (sesame seed paste)
- 2 tablespoons rice wine vinegar or apple cider vinegar
- 2 tablespoons low-sodium soy sauce or tamari, plus more for serving
- ½ teaspoon unrefined sesame oil
- Four 4-ounce fillets wild-caught Alaskan salmon (skin on or off)
- 6 cups low-sodium vegetable stock
- 6 ounces soba noodles
- Black or white sesame seeds
- Chili crisp, Sriracha, or other hot sauce (optional)

INSTRUCTIONS

1) Preheat your oven to 375°F and line a rimmed baking sheet with parchment paper. Place the green beans, lemon slices, leeks, and garlic on the sheet pan. Drizzle with the oil, sprinkle with ½ teaspoon salt, and toss well until evenly coated. Roast until the vegetables and

lemons are soft and starting to brown, 20 to 25 minutes.

2) Meanwhile, stir together the tahini, vinegar, soy sauce, and sesame oil in a small measuring cup.

3) Remove the pan from the oven, flip the lemon slices over, and nestle the salmon, skin-side down (if skin on), amongst the vegetables. Brush the salmon with half the tahini mixture and save the rest for the broth. Bake until the salmon is just turning opaque, 8 to 10 minutes. Set the pan aside.

4) While the salmon cooks, bring the stock to a gentle simmer in a large pot. Add the noodles and cook until barely done, 3 to 5 minutes. Turn off the heat and place the pot away from the stove to keep the noodles from cooking more. Stir in the remaining tahini sauce.

5) Add the leeks, green beans, and half the roasted lemons to the soup.

Coarsely chop the garlic and remaining lemon, and stir into the soup.

6) To serve, divide the noodles and soup between bowls, topping each with a piece of salmon. Sprinkle with sesame seeds and serve with hot sauce, if using, on the side, and more soy sauce, if you like.