



# RKF Recipes

## Yumni Sauce

It's neither sweet, bitter, sour, nor salty! So, what is it?  
It's Umami! It's your 5th taste. Umami was originally discovered  
by the Japanese and translated means delicious, very good or in  
the case of Yumni, means yummy!

## SW Chipotle Cashew Soba Noodles

### Ingredients

- 1 lb Soba Noodles (uncooked)
- 1 tbsp chopped garlic
- 8 tbsp unsalted butter
- 1 tbsp brown sugar
- 1 tbsp **Yumni Sauce**
- 1 tbsp Smokin' Texas Gourmet **Smokin' Chipotle Sauce**
- Smokin' Texas Gourmet **Garlic Salt and Pepper**
- 2 tbs sesame seeds (can be roasted to add flavor)
- 1 cup chopped cashews
- ½ cup chopped cilantro



### Directions

1. Cook Soba Noodles according to package directions (add a little avocado oil to prevent sticking)
2. Rinse, drain and set aside noodles
3. In large skillet, melt butter at low to medium temperature, add garlic and saute (be sure to "sweat" the garlic until soft but not burnt)
4. Turn heat to low
5. Add brown sugar and mix until incorporated
6. Add Yummi Sauce, Smokin' Chipotle Sauce, GSP, and ½ cup of cashews, stir until incorporated
7. Stir in noodles

Optional: Add protein such as diced chicken, thinly sliced beef, seafood or tofu

### Plating

Dish can be served hot or cold. Top with remaining chopped cashews, sesame seeds, and sprinkle with chopped cilantro.

Hot: add portion to center of plate or bowl

Cold: refrigerate and chill then proceed using above plating with garnish

