



Orange Miso Dressing

Roasted Broccoli with HOB's Orange Miso Dressing

1 Large head of Broccoli
2 tbsp of Orange Miso Dressing
Salt and Pepper

Preheat your oven to 375F. Chop broccoli into large florets, toss with HOB's orange miso dressing, salt and pepper. Roast in the oven for 15-18 minutes.

Orange Miso Noodle Salad

8oz of thin rice or egg noodles
2 carrots
1 bell pepper
¼ small cabbage
½ bunch of fresh cilantro
1 green onion
1/2 cup orange miso dressing
1 tbsp sesame seeds

Heat a large pot of salted water on the stove top. While waiting for water, thinly slice carrot, pepper, green onion and cabbage. Finely chop Cilantro. When water is boiling add noodles, cook as specified on the package. Drain noodles, then toss in HOB's orange miso dressing. When cooled, toss with veggies, top with cilantro, sesame seeds and a drizzle of HOB's Orange Miso dressing.