

JAPANESE UDON SOUP



CHEF NOTES

Mix things up in your kitchen with this quick and easy recipe for our favorite udon soup. All ingredients are available at "The Market By Rosewood"

PORTION: 4

PREP TIME: 15MIN

TOTAL: 40MIN

CAL: 450



4 packets of Udon Noodles



4 cups of Boiling Water



1 Packet of Dashi Powder



4 tsp of Noodle soup base



4 tsp Mirin



2 Chicken Thighs



8 Shiitake Mushrooms



2 Baby Bok Choy



Spring Onion or green Onion finely sliced diagonally

INSTRUCTIONS

YOU WILL NEED

STEP 1:

Place dashi, soup base and mirin into a pot then pour boiling water over the top.

STEP 2:

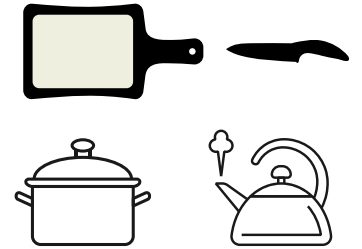
Take cooked udon noodles and slide into the soup base.

STEP 3:

Add diced chicken, cut mushrooms, chopped bok choy and simmer until chicken is fully cooked.

STEP 4:

Top with sliced spring onion and serve.
(Raw Egg Optional)




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