



Fast! Japanese Curry Shrimp

with Udon



ca. 20min



2 Servings

Comfort in a bowl, this Japanese curry comes together fast but tastes like it's been simmering for hours! We create a savory broth with curry powder, soy sauce, and mirin (a sweet rice wine), then add plump shrimp and fresh vegetables. Cooking raw flour in butter makes a roux, which thickens the curry and gives it a rich, nutty flavor. Udon noodles soak up the curry sauce and provide a satisfying chew.

What we send

- 1 yellow onion
- 1 carrot
- 10 oz pkg shrimp ²
- 2 (¼ oz) curry powder
- 2 (½ oz) tamari soy sauce ⁶
- 1 pkt chicken broth concentrate
- ¼ oz mushroom seasoning
- 3 oz baby spinach
- 10 oz fresh udon noodles ¹

What you need

- 4 Tbsp unsalted butter ⁷
- ¼ c all-purpose flour ¹
- sugar
- kosher salt & ground pepper

Tools

- 2 medium saucepans
- colander or fine-mesh sieve

Allergens

Wheat (1), Shellfish (2), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 25g, Carbs 70g, Protein 36g



1. Prep ingredients

Bring a medium saucepan of water to a boil. Thinly slice **half the onion** (save rest for own use). Trim **carrot**, then cut on an angle into ¼-inch thick slices.

Rinse **shrimp**, then pat very dry.



4. Cook shrimp & vegetables

Add **shrimp, onion, and carrots to broth**. Reduce heat to medium-low and simmer until shrimp cooked through and vegetables are tender, 5-7 minutes. Stir in **spinach** until wilted. Season broth to taste with **salt and pepper**, if necessary.



2. Make curry roux

In 2nd medium saucepan, melt **4 tablespoons butter** over medium-low heat; add **¼ cup flour**. Cook, whisking constantly, until flour is golden brown with a color similar to peanut butter, 4-6 minutes. Add **4 teaspoons curry powder**; cook, whisking constantly until fragrant, about 1 minute.



5. Cook noodles

Add **noodles** to saucepan with boiling water and cook, stirring to separate, 1-2 minutes. Drain noodles.



3. Cook broth

To the **roux**, gradually add **3 cups water**, whisking constantly, to prevent lumps. Stir in **tamari, chicken broth concentrate, half of the mushroom seasoning, and 1 tablespoon sugar**. Bring to a boil over high heat.



6. Finish & serve

Divide **noodles** between bowls. Spoon **shrimp, vegetables, and broth** over noodles. Enjoy!