



Scallion-Ginger Udon Noodles

with Chinese Broccoli & Mushrooms



20-30min



2 Servings

Udon noodles are thick wheat noodles with a soft, slightly chewy texture that is perfect for slurping up in a soup or stir-fry. Originating from Japan, these neutral noodles pair well with bold flavors like ginger, scallion, and tamari.

What we send

- scallions
- udon noodles ¹
- Chinese broccoli
- tamari in fish-shaped pods ⁶
- fresh ginger
- garlic
- white button mushrooms
- shichimi togarashi spice blend ¹¹

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- colander
- skillet
- pot

Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 43g, Carbs 84g, Protein 26g



1. Cook eggs

Fill a medium pot with water. Bring to a boil, then carefully place **2 large eggs** into the pot (the water should cover the eggs by a ½ inch). Simmer over medium heat for 6 minutes. Using a slotted spoon, transfer eggs to a bowl of cold water. Once cool, remove shells and set eggs aside. Reserve hot water and pot for step 5.



4. Cook vegetables

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms** and cook, stirring occasionally, until mushrooms are golden-brown, 4-5 minutes. Add **Chinese broccoli** and continue to cook, stirring occasionally, until bright green and stems are crisp-tender, 2-3 minutes more.



2. Prep ingredients

Meanwhile, trim ends from **scallions**, thinly slice. Peel and finely chop **half of the ginger**. Peel and finely chop **1 teaspoon garlic**. Cut **Chinese broccoli** crosswise into ½-inch pieces. Quarter **mushrooms**. Add ginger, garlic, and scallions to a large heatproof bowl.



5. Cook udon noodles

Return water in medium pot to a boil. Add **udon noodles** to boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain noodles and rinse under warm water.



3. Make scallion dressing

Heat **¼ cup oil** in a large skillet over medium-high until oil is shimmering, about 2 minutes. Carefully pour hot oil over **scallion mixture** (it will sizzle). Stir in **all of the tamari**, **1 tablespoon vinegar**, and **½ teaspoon sugar**. Reserve 2 tablespoons scallion dressing in a small bowl for serving.



6. Finish & serve

Toss **udon noodles** with **scallion dressing** in the large bowl, then transfer to serving bowls. Halve **eggs**. Top **noodles** with **mushrooms**, **Chinese broccoli**, and **eggs**. Drizzle with **reserved scallion dressing**, and sprinkle with **some of the shichimi togarashi** (taste it first, it's spicy!), if desired. Enjoy!