



Scallion-Ginger Udon Noodles

with Chinese Broccoli & Mushrooms



20-30min



2 Servings

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

What we send

- 3 oz scallions
- 1 oz fresh ginger (use half)
- garlic (use 1 large clove)
- ½ lb Chinese broccoli
- ½ lb white mushrooms
- 2 (½ oz) tamari in fish-shaped pods ⁶
- 7 oz udon noodles ¹
- ¼ oz shichimi togarashi ¹¹

What you need

- large eggs ³
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- medium pot
- large skillet
- colander

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 43g, Carbs 82g, Protein 27g



1. Cook eggs

Fill a medium pot with water. Bring to a boil over high heat, 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.



2. Prep ingredients

Meanwhile, trim **scallions**, then 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 sliced scallions to a medium heatproof bowl.



3. Make scallion dressing

Heat **¼ cup oil** in a large skillet over medium-high until 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.



4. Stir-fry vegetables

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms** and cook, stirring occasionally, until 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.



5. Cook udon noodles

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



6. Finish & serve

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