

# MARLEY SPOON



## Udon Noodle Soup with Ready to Heat Chicken

& Vegetables



ca. 20min



2 Servings

Slurpy, chewy, and satisfying, this udon noodle soup comes together in a flash but tastes like it has been simmering for hours! We make a savory broth with pork ramen base, tamari, and mushrooms, then simmer shredded ready to heat chicken and carrots until tender. Thick udon noodles soak up the umami-rich flavors before we sprinkle on shichimi togarashi, a mildly hot Japanese spice blend.



## What we send

- 1 carrot
- garlic
- 4 oz mushrooms
- ½ lb pkg ready to heat chicken
- ½ oz tamari soy sauce <sup>6</sup>
- 1½ oz pork ramen base <sup>1,6</sup>
- 11 oz fresh udon noodles <sup>1</sup>
- 5 oz baby spinach
- ¼ oz shichimi togarashi <sup>11</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- apple cider vinegar (or white wine vinegar)

## Tools

- medium pot with a lid

## 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 470kcal, Fat 11g, Carbs 53g, Protein 39g



### 1. Prep ingredients

Halve **carrot** lengthwise, and slice into ¼-inch thick half moons. Finely chop **2 teaspoons garlic**. Cut **mushrooms** into ¼-inch thick slices.

Use your fingers or two forks to break up **chicken** into bite-sized pieces.



### 4. Cook noodles

Uncover pot and increase heat to medium-high. Add **noodles** to soup and cook, breaking noodles up with a spoon, until just tender, 1-2 minutes. Stir in **chicken** and **spinach** until chicken is warmed through and spinach is wilted, 1-2 minutes more.



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 2. Cook veggies

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **carrots** and **mushrooms**; cook, stirring frequently, until carrots just start to soften, 2-4 minutes more. Add **garlic** and cook, stirring, until fragrant, about 30 seconds.



### 5. Finish soup

Stir in **½ teaspoon vinegar**. Season **broth** to taste with **salt** and **pepper**. Spoon into bowls and top with **shichimi togarashi**, if desired.



### 3. Build broth

Add **3 cups water** to the pot and bring to a simmer, scraping up any bits from the bottom. Add **tamari**, **ramen base**, and **½ teaspoon sugar**. Cover, reduce heat to medium, and simmer until **carrots** are knife tender, 8-10 minutes.



### 6. Serve

Enjoy!