



Mushroom Yaki Udon

with Snow Peas & Edamame



20-30min



2 Servings

Is there anything more comforting than a big bowl of noodles? We can't think of anything that tops yaki udon, a Japanese noodle stir-fry—one that is as fast as it is delicious. The noodles are thick, perfect for absorbing the sweet and savory sauce, and the umami flavors of the mushrooms. Fresh edamame, snow peas, and scallions add a veggie freshness and another layer of flavor and texture. Coo...

What we send

- fresh ginger
- chili garlic sauce ¹⁷
- scallions
- snow peas
- white button mushrooms
- udon noodles ¹
- edamame ⁶
- teriyaki sauce ^{1,6}

What you need

- apple cider vinegar
- kosher salt & ground pepper

Tools

- colander
- skillet
- pot

Allergens

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 26g, Carbs 84g, Protein 23g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel, and finely chop **1 tablespoon ginger** (save rest for own use). Trim ends from **scallions**, then thinly slice. Trim stem ends from **mushrooms**, then thinly slice. Trim ends from **snow peas**, then cut crosswise into thirds.



4. Build stir-fry

Add **chopped ginger, snow peas**, and **1 tablespoon oil** to skillet. Season with **a pinch each salt and pepper**. Cook, stirring frequently, until snow peas are bright green and browned in spots, 1-2 minutes.



2. Cook udon & edamame

Add **udon noodles** and **edamame** to boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain, rinse with cold water, and drain again.



5. Build sauce

Add **teriyaki sauce, all of the chili garlic sauce**, and **½ cup water** to skillet. Stir to combine, scraping any browned bits from the bottom of the skillet with a spoon.



3. Brown mushrooms

In a large skillet, heat **2 tablespoons oil** over high until shimmering. Add **mushrooms**. Cook, stirring occasionally, until tender and golden-brown in spots, about 5 minutes.



6. Finish & serve

Reduce heat to medium-high. Add **udon, edamame**, and **half of the scallions** to the skillet. Stir gently to combine. Stir in **1 tablespoon vinegar**. Season to taste with **salt and pepper**. Serve **mushroom yaki udon** in shallow bowls, garnished with **remaining scallions**. Enjoy!