



Fast! Vegetable Yaki Udon

with Mushrooms & Broccoli



ca. 20min



2 Servings

Satisfy your takeout cravings with our speedy vegetable udon! We combine chewy udon noodles with mushrooms, onions, and crunchy broccoli slaw and toss it all in a savory sauce made with tamari, mirin, sesame oil, and our secret ingredient—mushroom seasoning. You'll be amazed that these bold flavors come together in just 20 minutes.

What we send

- 1 yellow onion
- 4 oz mushrooms
- garlic
- 2 (½ oz) tamari soy sauce ⁶
- 1 oz mirin ¹⁷
- ½ oz toasted sesame oil ¹¹
- ¼ oz mushroom seasoning
- 11 oz fresh udon noodles ¹
- 12 oz broccoli coleslaw blend
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- sugar
- neutral oil
- kosher salt & ground pepper
- unsalted butter ⁷

Tools

- medium saucepan
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 21g, Carbs 53g, Protein 13g



1. Prep ingredients

Bring a medium saucepan of water to a boil. Thinly slice **half of the onion** (save remaining half for own use). Trim stem ends from **mushrooms**, then thinly slice caps. Finely chop **1 teaspoon garlic**. In a small bowl, stir together **all the tamari, mirin, 1½ teaspoons sesame oil, 1 teaspoon mushroom seasoning, 1 teaspoon sugar, and 1 tablespoon water**.



4. Cook broccoli

To same skillet, add **half the broccoli coleslaw blend** (save rest for own use); season to taste with **salt and pepper**. Cook, stirring frequently, until broccoli slaw is crisp-tender, 1-2 minutes. Transfer vegetables to a plate.



2. Blanch noodles

Add **noodles** to pot with boiling water and cook, stirring occasionally, until noodles just start to separate, 1-2 minutes. Drain and rinse noodles under cold water, then drain again. Toss noodles with **1 teaspoon neutral oil**.



5. Stir-fry noodles

Return skillet to high heat with **1 tablespoon butter**. Just when butter has melted, add **garlic**. Cook until garlic is fragrant, about 30 seconds, then add **noodles and sauce mixture** to skillet; stir to combine. Cook, stirring occasionally, until sauce is absorbed and starting to caramelize onto the noodles, 2-3 minutes.



3. Cook mushrooms & onions

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over high until lightly smoking. Add **mushrooms and onions**; season to taste with **salt and pepper**. Cook, stirring occasionally, until mushrooms are lightly browned and onions are softened, 2-4 minutes.



6. Finish & serve

Return **vegetables** to skillet, add **sesame seeds**, and mix to combine. Divide **noodles** between bowls.

Enjoy!