



A Taste of Japan:

Add a Global Pantry Pack to your Box!



Cooking Time



2 Servings

Japan may be on the other side of the world, but this pack brings the highly craveable (thank Japan for umami!) flavors of Japanese cuisine to your kitchen. While Japanese dishes often look beautifully simple, each bite is balanced with complex flavors. It can be hard to know what to buy or where to begin! The noodles, rice, three sauces and other seasonings in this pack are an ideal shortcut! Just add veggies or protein!

What we send

- 7 oz pkg udon noodles ¹
- 2 pkts katsu sauce ^{1,6}
- 2 pkts yakiniku sauce ^{1,6,11}
- $\frac{2}{3}$ oz toasted sesame oil ¹¹
- 2 (5 oz) pkts jasmine rice
- mixed sesame seeds ¹¹
- furikake ¹¹
- coconut milk powder ^{7,15}
- 2 pkts sukiyaki sauce ^{1,6}
- 1 pkg chukka soba noodles ¹

What you need

- Your choice!

Tools

- choose your own cooking adventure!

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Yaki Udon!

Udon noodles are wheat-based and often thicker than other noodles. Udon is ideal for stir-fries. First cook the noodles in salted boiling water, stirring to prevent sticking, for about 5 minutes. Drain, rinse with cool water, then drain again. Mix into your stir-fry of choice! We like beef & mushrooms, pork, or a veggie-only version. Use sesame oil and/or yakiniku sauce. Top with sesame seeds!



2. Tempura!

Tempura is a Japanese style of deep-frying meat, seafood, or veggies. Tempura batter is a simple mixture of eggs, flour, and very cold (sometimes carbonated) water. The batter comes together quickly and easily to produce a light-as-air, crisp coating that is never greasy. Fry then dust with furikake! Mix a bit of Kewpie or regular mayo into the yakiniku sauce for a creamy, slightly sweet dip.



3. Katsu or Tonkatsu!

Thinly pound chicken or pork cutlets. Coat in eggs, flour, and crispy Japanese panko breadcrumbs. Shallow or deep-fry until golden-brown. Heat the katsu sauce for dipping. OR in a small saucepan whisk coconut milk powder, $\frac{3}{4}$ cup water, and 1 Tbsp mild curry powder. Gently heat until thickened. Serve alongside rice (cook $\frac{3}{4}$ cup jasmine rice for 17 minutes in $1\frac{1}{4}$ cups water seasoned with 1 tsp salt).



4. Furikake Fries!

A simple dusting of furikake is sure to bring a hint of umami to any bite. Use it to finish off stir-fries, tempura, or even as an extra flavor dimension on top of your morning eggs or avocado toast! We also love furikake fries! Toss $\frac{1}{2}$ -inch potato (or sweet potato) wedges with 1-2 Tbsp oil. Roast at 425°F for 20-25 minutes. Remove from oven and sprinkle with 2-3 teaspoons of the furikake.



5. Ramen!




Chukka soba noodles are a curly wheat noodle. Thinner than udon, and not to be confused with Japanese buckwheat soba noodles—they are ideal for ramen! Cook soba in boiling water for 2-3 mins, stirring. Drain. Start with stock (veggie, seafood or meat!). Add ingredients like tamari, sesame oil, garlic, ginger, scallions, mushrooms, pork, tofu, chili sauce, and sesame seeds! Stir in cooked noodles.



6. Okonomiyaki!

Make a pancake inspired by Japanese okonomiyaki! Traditionally made with eggs, flour (or panko), shredded cabbage and other veggies and seasonings like sesame oil, garlic, and ginger. You can make your own and top it off with sliced scallions, toasted sesame seeds, and furikake! Mix sukiyaki sauce into mayo. Drizzle over top or serve alongside.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**