



Cooking Made Easy

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Wild Mushroom Ramen

with Ginger-Leek Broth & Udon



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40 min



level 1



nut free



vegan



lactose free



Udon Noodles



Leeks



Shiitake Mushrooms



Ginger



Seaweed



Stock Concentrate



Scallions



Porcini Mushroom Powder



Soy Sauce



Garlic

Ingredients	2 People	4 People
Udon Noodles	1)	4 bundles
Shiitake Mushrooms		4 oz
Soy Sauce	2)	3 T
Ginger		1 thumb
Stock Concentrate		4
Garlic		2 cloves
Leeks		1
Porcini Mushroom Powder		1 t
Scallions		2
Seaweed		1 sheet
Olive Oil*		1 ½ T

*Not Included

Allergens

- 1) Wheat
- 2) Soy

Tools

Baking Sheet, Small Pot, Small Pan, Zester

Ruler

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Nutrition per person Calories: 409 cal | Carbs: 80 g | Fat: 11 g | Protein: 10 g | Fiber: 6 g



1 Bring a large pot of **water** to a boil with a pinch of **salt**. Meanwhile, peel the **ginger** with a spoon, then mince or grate along with the **garlic**. Thinly slice the **scallions**, keeping white and green parts separate. Trim and discard the root and tops of the **leek**, then halve and thinly slice. Rinse under water, tossing, to remove any silt. Drain.



2 Heat 1 tablespoon **olive oil** in a large pot over medium heat. Add the **shiitakes** and cook, tossing, 5-6 minutes, until soft and golden brown. Set aside.



3 In the same pan, heat ½ tablespoon **olive oil** over medium heat. Add the **leek** to the pan and cook, tossing, 4-5 minutes, until softened. Add the **porcini powder**, **scallion whites**, **ginger**, and **garlic** to the pot and cook, stirring, another 30 seconds. Season with **salt** and **pepper**.



4 Add 5 cups **water**, **soy sauce**, and **stock concentrates** to the pot and bring to a simmer for 10 minutes. Taste and season with **salt**, if necessary.

5 Meanwhile, add the **udon** to the **boiling water** and cook 9-10 minutes, until al dente. Drain and divide between two bowls.

6 Top the udon with the **broth**, then arrange the **shiitakes** and **seaweed** along the sides of the bowl. Garnish with **scallion greens** and enjoy!