

Wild Mushroom Ramen

with Ginger-Leek Broth & Udon



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Udon Noodles

Shiitake Mushrooms

Ginger

Stock Concentrate







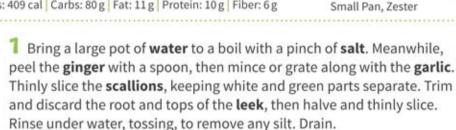
Soy Sauce



STITEGING PROSTITOOTHS		104	0 02
Soy Sauce	2)	3 T	6 T
Ginger		1 thumb	2 thumbs
Stock Concentrate		4	8
Garlic		2 cloves	4 cloves
Leeks		1	2
Porcini Mushroom Powder		1t	2 t
Scallions		2	4
Seaweed		1 sheet	2 sheets
Olive Oil*		1 ½ T	3 T
Nutrition per person Calo	ries: 409 cal	Carbs: 80 g Fat: 11 g	Protein: 10 g Fiber: 6 g
1 (4)			vater to a boil with a pir

2 People

2 bundles



4 People

4 bundles

*Not Included

Allergens 1) Wheat

2) Soy

Tools

Baking Sheet, Small Pot,



Ingredients

Udon Noodles

Shiitake Mushrooms

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

Heat 1 tablespoon olive oil in a large pot over medium heat. Add the

cook, stirring, another 30 seconds. Season with salt and pepper. Add 5 cups water, soy sauce, and stock concentrates to the pot and

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



bring to a simmer for 10 minutes. Taste and season with salt, if necessary.

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

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

