

Udon Noodle & Tatsoi Soup

with Japanese Curry Broth & Soft-Boiled Eggs

Curry powders were first introduced to Japan in the 19th Century. Today, you can taste the defining flavors of curry—an assortment of warm spices including turmeric, coriander and cumin—in many Japanese dishes, including curry udon noodle soup. Our take on this Japanese standard uses a signature spice blend to season a light, citrusy soy broth. We're filling the broth with fresh udon noodles, tender tatsoi and shiitake mushrooms—and topping it all off with luscious soft-boiled eggs.



Ingredients

2 Farm Eggs
½ Pound Fresh Udon Noodles
6 Ounces Tatsoi
6 Ounces Shiitake Mushrooms
4 Cloves Garlic
2 Scallions
1 Lime

Knick Knacks

2 Tablespoons Soy Glaze
1 1-Inch Piece Ginger
¼ Cup Ponzu Sauce
1 Tablespoon Japanese Curry Spice Blend
(Garam Masala, Yellow Curry Powder, Ground Cinnamon,
Ground Nutmeg, Ground Turmeric & Ground Star Anise)

Makes 2 Servings

About 560 Calories Per Serving

Prep Time: 15 min | Cook Time: 15 to 25 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Cut off and discard the mushroom stems; thinly slice the caps. Peel and mince the garlic and ginger. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Cut off and discard the root ends of the tatsoi; separate the leaves. Quarter the lime.

2



Start the soup:

In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned and crispy. Add the **garlic, ginger** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.

3



Make the broth:

Add the **spice blend** to the pan of vegetables and cook, stirring frequently, 30 seconds to 1 minute, or until lightly toasted and fragrant. Add the **soy glaze, ponzu sauce** and **3 cups of water**. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined.

4



Cook & peel the eggs:

While the broth cooks, carefully add the **eggs** to the pot of boiling water and cook for exactly 6 minutes. Drain thoroughly; rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs. Set aside in a warm place.

5



Finish the soup:

While the eggs cook, add the **noodles** and **tatsoi** to the pan of broth; cook, stirring occasionally, 3 to 5 minutes, or until the noodles are tender and the liquid is slightly reduced in volume. Turn off the heat and stir in **the juice of 2 lime wedges**; season with salt and pepper to taste.

6



Plate your dish:

Slice the **peeled eggs** in half. Divide the **finished soup** between 2 bowls. Top with the sliced eggs; season with salt and pepper. Garnish with the **green tops of the scallions**. Serve with the **remaining lime wedges** on the side, if you'd like. Enjoy!