

Fresh Udon Noodle Stir-Fry

with Asparagus, Shiitake Mushrooms & Togarashi

At its essence, the Southeast Asian technique of stir-frying uses high heat and a small amount of oil to heighten and quickly seal in the flavors of a dish. Here, we're stir-frying Japanese ingredients like umami-packed shiitake mushrooms and fresh udon noodles (a thick, wheat variety) in a light and savory soy sauce. Seasonal, tender asparagus and a topping of dynamic Japanese spices, completes this elegant dish.



Ingredients

- 1 Pound Fresh Udon Noodles
- 6 Ounces Shiitake Mushrooms
- 3 Cloves Garlic
- 2 Scallions
- 1 Bunch Asparagus

Knick Knacks

- 2 Tablespoons Rice Vinegar
- 2 Tablespoons Soy Glaze
- 1 1-Inch Piece Ginger
- 1 Tablespoon Cornstarch
- 1 Teaspoon Togarashi Spice Blend

(Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds)

Makes: 2 servings | **Calories:** about 700 per serving
Prep Time: 15 minutes | **Cook Time:** 15-25 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/860

1



Prepare the ingredients:

Wash and dry the fresh produce. 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 on an angle, separating the white bottoms and green tops. Snap off and discard the tough, woody ends of the asparagus; thinly slice the asparagus on an angle, leaving the pointed tips intact.

2



Brown the mushrooms:

In a large, high-sided pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned and tender; season with salt and pepper.

3



Make the sauce:

While the mushrooms brown, in a bowl, combine the **cornstarch**, **soy glaze**, **rice vinegar** and $\frac{1}{2}$ cup of **water**; whisk until smooth.

4



Add the vegetables:

To the pan of mushrooms, add the **garlic**, **ginger**, **white bottoms of the scallions** and **asparagus**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until fragrant and the asparagus is bright green.

5



Add the noodles & sauce:

While the vegetables cook, carefully separate the **noodles** with your hands. Add the noodles and **sauce** to the pan of vegetables and cook, stirring vigorously to coat the noodles, 2 to 3 minutes, or until thoroughly coated and the sauce has thickened. Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished vegetables and noodles** between 2 dishes. Garnish with the **green tops of the scallions** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!