

Miso Udon Noodle Soup

with Purple Daikon, Bok Choy & Soft-Boiled Eggs

Umami—sometimes called "the fifth taste"—is an incredibly important part of Japanese cooking. It captures the savory character of many ingredients, including the fermented flavor of miso paste that forms the base for tonight's soup. To complement the delicate miso, we're simmering the broth with dried lime (a brine-cooked lime allowed to dry in the sun) to add a subtle, refreshing citrus flavor to the broth. Marinated purple daikon radish—a crisp, visually stunning variety—rounds out the flavors in the bowl and serves as a pleasant contrast to delightfully slurpable udon noodles.

Blue Apron Wine Pairings

Ancient Lakes Cellars Gewürztraminer, 2015
Somerbosch Pinotage, 2014



Ingredients

- 4 Cage-Free Farm Eggs
- 1 Pound Fresh Udon Noodles
- 2 Carrots
- 2 Cloves Garlic
- 2 Scallions
- 1 Purple Daikon Radish
- ½ Pound Baby Bok Choy

Knick Knacks

- 2 Tablespoons Hoisin Sauce
- 2 Tablespoons Sesame Oil
- 2 Tablespoons Soy Sauce
- 1 1-Inch Piece Ginger
- 1 Dried Lime
- ⅓ Cup Roasted Cashews
- ¼ Cup Sweet White Miso Paste

Makes: 4 servings

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes

1



Prepare the ingredients & marinate the radish:

Wash and dry the fresh produce. Heat a small pot of water to boiling on high. Peel and finely chop the garlic and ginger. Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops. Peel the carrots and thinly slice into rounds. Cut off and discard the root end of the bok choy; thinly slice the stems and roughly chop the leaves. Roughly chop the cashews. Cut off and discard the ends of the radish. Peel the radish; halve lengthwise, then thinly slice crosswise. Place the radish in a bowl with the **sesame oil**; season with salt and pepper.

2



Cook & peel the eggs:

Carefully add the **eggs** to the pot of boiling water. Cook for exactly 7 minutes. Drain and 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 and set aside in a warm place.

3



Cook the carrots:

While the eggs cook, in a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic, ginger** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **carrots**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until slightly softened.

4



Start the soup:

Add the **miso paste, hoisin sauce, dried lime** and **5 cups of water** to the pot. Heat to boiling on high. Once boiling, reduce the heat to medium and cook, stirring occasionally, 7 to 9 minutes, or until reduced in volume by about 1/4. Add the **bok choy stems and leaves**. Season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the stems have softened and leaves have wilted.

5



Finish the soup:

Add the **noodles** (carefully separating with your hands before adding) and **soy sauce** to the pot. Cook, stirring occasionally, 2 to 4 minutes, or until thoroughly combined and heated through. Turn off the heat. Season with salt and pepper to taste. Carefully remove and discard the **dried lime**.

6



Plate your dish:

Divide the **finished soup** between 4 bowls. Transfer the **peeled eggs** to a cutting board; cut in half and season with salt and pepper. Top the soup with the seasoned eggs. Garnish with the **green tops of the scallions, cashews** and **marinated radish** (including the marinating liquid). Enjoy!