

Udon Noodle Soup

with Miso & Soft-Boiled Eggs

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

Hearty, delightfully chewy udon noodles are a Japanese comfort food staple perfect for pairing with umami-rich broths. Here, we're making the broth for our udon noodle soup with white miso—a Japanese fermented soybean paste perfect for highlighting delicate flavors. We're finishing each bowl with a soft-boiled egg, whose creamy, rich yolk is perfect for stirring into the broth.



BLUE APRON WINE PAIRING:

Clayhouse Wines Chardonnay, 2015

Order wine and view other perfect pairings at blueapron.com.



Ingredients



2
CAGE-FREE FARM
EGGS



1/2 lb
FRESH UDON
NOODLES



4 oz
BABY BOK CHOY



2 cloves
GARLIC



1
LIME



1
CARROT



2
SCALLIONS

KNICK KNACKS:



3 Tbsp
ROASTED
PEANUTS



1 1-inch piece
GINGER



1/4 cup
SWEET WHITE
MISO PASTE



1 Tbsp
HOISIN SAUCE



1 Tbsp
SESAME OIL



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a small pot of water to boiling on high.
- ☐ Peel and finely chop the garlic.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Peel the carrot and thinly slice into rounds.
- ☐ Cut off and discard the root end of the bok choy; roughly chop.
- ☐ Cut the lime in half crosswise.
- ☐ Roughly chop the peanuts.



2 Cook & peel the eggs:

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

3 Cook the aromatics:

- ☐ 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 constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **carrot**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



4 Start the soup:

- ☐ While the eggs continue to cook, add the **miso paste, hoisin sauce 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** and season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the bok choy stems have softened and the leaves have wilted.

5 Finish the soup:

- ☐ To the pot, add the **noodles** (carefully separating with your hands before adding), **sesame oil** and **the juice of both lime halves**. 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.

6 Plate your dish:

- ☐ Divide the **finished soup** between 2 bowls.
- ☐ Halve the **peeled eggs** lengthwise and season with salt and pepper. Top the soup with the seasoned eggs.
- ☐ Garnish with the **peanuts and green tops of the scallions**. Enjoy!

