

Udon Noodles with Shiitake Mushrooms in Ginger Broth

8 oz japanese udon or soba noodles
2 tsp sesame oil
2 tsp canola oil
1 ½ T minced ginger (I will probably just do 1 T next time)
2 shallots, sliced very thin
½ lb shiitake mushrooms (about 12), wiped clean and quartered
2 cups chicken broth (or bullion and water)
1 tsp rice-wine vinegar
2 tsp. soy sauce
3 oz spinach, stemmed, washed and cut into 2 inch strips (about 3 cups)
4 scallions, thinly sliced diagonally

Bring a large pot of water to boil. Add noodles and cook until al dente according to package directions. Drain and toss with sesame oil and return to pot to keep warm. In a small saute pan, heat canola oil over med heat. Add ginger, shallots and mushrooms. Cook, stirring constantly until mixture starts to soften and brown, about 2 minutes. Stir in chicken stock, vinegar, and soy sauce. Bring to simmer and cook until mushrooms are very tender, about 5 minutes. Add spinach and scallions and stir to combine. Separate noodles into 4 bowls and divide broth mixture even over the top.

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