

COOK FRESH.

# Chicken Udon Noodle with Mushroom & Boiled Eggs

Indulge in a comforting bowl of Chicken Udon Noodle soup with Mushrooms, and Boiled Eggs.

© 20 Mins

Kcal 978 | P 55 g | C 107 g | F

39g

Family Friendly

Quick and Easy Spicy



# Before you start








Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Boil a water.

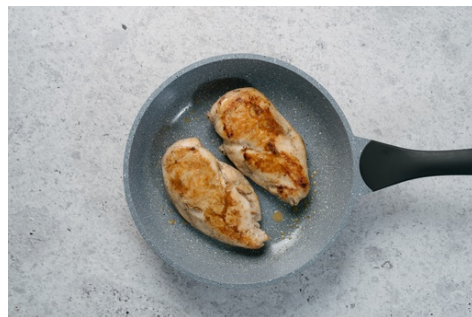
# What you'll need

Chopping board, Knife, Salt, Black pepper, Cooking pot, Wooden spoon, Small cooking pot, Stainless spoon, Frying pan, Cooking pot, and Strainer.

# Ingredients (2 persons)

-  Ginger 10GR
-  Garlic 10GR
-  Baby Bok Choy 180GR
-  Shimeji Mushroom 60GR
-  Button Mushroom 60GR
-  Spring Onion 10GR
-  Jalapeno Peppers 20GR
-  Toasted Sesame Oil 10ML
-  Chicken Breast 240GR
-  Tamari Soy Sauce 30ML
-  Mirin 20GR
-  Water 800ML
-  Vegetable Cube 1Unit
-  Ramen Noodles 300GR
-  Nori Sheets 1GR
-  Mixed Sesame Seeds 1GR
-  Egg 2Unit

# Method



## Sauté the Chicken

Season **chicken breasts** with **salt** and **black pepper**. In a pan with **oil** over medium heat, cook the **chicken** for 7-8 minutes each side until golden, then drain on kitchen paper and slice. In a small pot, boil **water**, gently add an **egg** with a spoon, and cook for 6-9 minutes. Cool under running water, then peel.



## Simmer the Broth

In a pot with **sesame oil** over medium-high heat, sauté **garlic**, **ginger**, and all **mushrooms** for 3 minutes. Add **tamari sauce** and stir. Pour measured **water** into the pot, add a **vegetable cube**, and boil for 5-8 minutes.



## Prep the Ingredients

Finely chop **garlic** and **ginger**. Cut **bok choy** lengthwise, quarter **button mushrooms**, shred **shimeji mushrooms**, slice **jalapeño**, and chop **spring onion**.



## Final Touches

Add **bok choy** and most of the **jalapeño (spicy)**, season with **black pepper** and **salt**, and simmer until the **bok choy** is wilted.



## Cook the Noodles

In a large pot of boiling **water**, cook **ramen noodles** for 2 minutes, then drain and rinse under running water.



## Serve and Enjoy!

Tear **nori sheets**. In a bowl, place **noodles**, **sliced chicken**, and **broth**. Top with **spring onions**, remaining **jalapeño (spicy)**, **nori**, and halved **boiled egg**.

Allergens Egg Sesame Soy Wheat