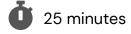




Asian Noodle Bowl

with Tempeh & Enoki Mushrooms

Noodles, tempeh wedges, enoki mushrooms and Asian greens in a flavourful broth with ginger, onion and a flavour sachet from The Ugly Mug.







Speed it up!

Slice the Asian greens and separate the mushrooms. Add straight into the broth with the tempeh wedges.

FROM YOUR BOX

RICE NOODLES	1 packet (200g)
SHALLOT	1
GINGER	1 piece
TARE MARINADE	1 sachet
ENOKI MUSHROOMS	1 packet
ASIAN GREENS	2 bulbs
TEMPEH WEDGES	1 packet
RED CHILLI	1
FRIED SHALLOTS	1 packet

FROM YOUR PANTRY

sesame oil, pepper, soy sauce, sugar

KEY UTENSILS

large frypan, saucepan x 2

NOTES

We added 1 tsp ground turmeric to the noodles for a lovely yellow colour.

When it is time to serve, run the noodles under some warm water to seperate them.



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook according to packet instructions (see notes). Drain and rinse in cold water.



2. MAKE THE BROTH

In the meantime, heat a second saucepan over medium-high heat with oil. Slice and add shallot, cook for 3 minutes. Grate and add ginger along with tare and 3 cups water. Bring to the boil, then reduce heat, cover and simmer for 10 minutes.



3. COOK THE VEGETABLES

Heat a frypan over high heat with oil. Trim mushrooms and break into bunches. Quarter Asian greens. Cook mushrooms for 3-4 minutes, with 1 tsp soy sauce and pepper. Remove from pan and repeat with Asian greens.



4. ADD THE TEMPEH

Add tempeh wedges to the broth and simmer for 2 minutes to heat through. Season with 1/2-1 tbsp soy sauce, 1-2 tsp sugar and pepper to taste.



5. FINISH AND SERVE

Slice chilli.

Divide noodles, greens and mushrooms among bowls. Pour over broth and tempeh. Sprinkle with chilli and fried shallots.



