



Product Spotlight: Miso Paste

Traditionally from Japan, this salty ingredient is made from fermented soy beans (or rice / barley) that are ground into a thick paste. It has a savoury, umami flavour and comes in a variety of shades from light to dark.



Jazz it up!

You can finish this dish with some grated parmesan or pecorino if you have some. Thinly slice a seaweed seed snack and sprinkle on top for a more authentic flavour at the end!

Japanese Miso Carbonara with Udon Noodles

A Japanese-inspired twist on a classic, pairing a creamy umami-rich miso sauce with chewy udon noodles, crispy bacon, and sliced mushrooms. Served with a crisp apple salad.



30 minutes



2 servings



Pork

Per serve: **PROTEIN** 27g **TOTAL FAT** 36g **CARBOHYDRATES** 82g

FROM YOUR BOX

UDON NOODLES	2 packets
BABY COS LETTUCE	1
GREEN APPLE	1
STREAKY BACON	100g
BUTTON MUSHROOMS	150g
SPRING ONIONS	1 bunch
MISO PASTE	1 packet
COOKING CREAM	300ml
MIXED SESAME SEEDS	1 packet

FROM YOUR PANTRY

olive oil, pepper, rice wine vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

You can use apple cider or white wine vinegar instead of rice wine vinegar.

You can use all the miso paste and cooking cream if you prefer a saucier carbonara.

No gluten option – udon noodles are replaced with GF pasta. Cook according to packet instructions.



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1. COOK THE NOODLES

Bring a saucepan of water to boil. Add **noodles** to boiling water and gently loosen with tongs. Cook for 3 minutes. Reserve **1/4 cup cooking water** before draining. Set aside.



2. PREPARE THE SALAD

Whisk together **1/2 tbsp vinegar**, **1/2 tbsp olive oil** (see notes).

Rinse and roughly tear **lettuce leaves**. Slice **apple**. Toss together and set aside.



3. COOK THE BACON

Slice **bacon**, **mushrooms** and **spring onions**.

Heat a frypan over medium-high heat. Add **bacon** and cook for 5 minutes until crisp. Add **mushrooms** and **spring onions** and cook for 5 minutes.



4. SIMMER THE SAUCE

Stir in **miso paste** and **3/4 cup cooking cream** until combined. Simmer for 2 minutes until thickened.



5. TOSS THE NOODLES

Toss in cooked **noodles** until coated. Season well with cracked **black pepper**. Add **reserved cooking water** to loosen if needed.



6. FINISH AND SERVE

Garnish **noodles** with **sesame seeds** and reserved **spring onion tops**. Drizzle **dressing** over **salad** and serve alongside **noodles**.

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