Sesame udon with mushrooms



About 20 minutes · Serves 2

Ingredients

- 2 packs ready-to-cook udon noodles, about 400 g
- 200 g mushrooms, sliced; 1 tbsp cooking oil
- 2 tbsp Tian Fu sesame paste
- 1 tbsp soy sauce; 4 tbsp warm water; 2 spring onions, sliced

Method

1. Mix the sesame paste, soy sauce and warm water into a smooth sauce.
2. Cook the udon according to the packet directions. Meanwhile, heat the oil and sauté the mushrooms for 5–6 minutes.
3. Add the drained noodles and sauce to the mushrooms. Toss over low heat, loosen with water if needed and finish with spring onion.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sesame paste

270g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.