



Cheesy Miso Udon Noodles

with Crispy Broccolini



20-30min



2 Servings

In this dish, we're using udon in an untraditional way. Think mac & cheese with an asian twist. The udon is finished in a cheesy, buttery sauce that has an added boost of umami with the help of miso paste. Broccolini is roasted in the oven with Parmesan until crispy and it's all served with a bright tomato salad to balance it out. Cook, relax, and enjoy!

What we send

- cremini mushrooms
- broccolini
- scallions
- grape tomatoes

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 705.0kcal, Fat 36.1g, Proteins 30.4g, Carbs 53.0g



1. Prep ingredients

Preheat oven to 425°F. Bring a large pot of salted water to a boil. Cut **broccolini** crosswise into thirds. Trim stem ends from **mushrooms** and thinly slice. Grate **Parmesan**. Trim **scallions** and thinly slice on the diagonal. Cut **tomatoes** in half lengthwise.



4. Make salad

In a medium bowl, combine **tomatoes**, **½ of the scallion** (reserve the rest for garnish), and 1 tablespoon **oil**; stir until coated. Season to taste with **salt** and **pepper**.



2. Roast vegetables

In a medium bowl, toss **mushrooms** with 2 tablespoons **oil**, ¼ teaspoon **salt**, and **pepper**. Spread on one half of a rimmed baking sheet. On the other half of the rimmed baking sheet, toss **broccolini** with 1 tablespoon **oil**. Season with **pepper** and ¼ teaspoon **salt**. Roast until broccolini is almost tender and mushrooms are golden, 10-15 minutes.



5. Cook noodles

Add **udon noodles** to boiling water and cook until heated through, about 1 minute. Reserve ½ cup **cooking water** and drain. Return noodles to pot over medium heat and stir in **miso**, **butter**, and ½ cup **reserved cooking water**. Simmer, stirring occasionally, until slightly thickened, about 2 minutes. Noodles will continue to absorb the sauce as they sit.



3. Add cheese

Sprinkle **broccolini** with **⅓ of the Parmesan** and continue to roast until cheese is browned and **mushrooms** are crispy, about 7 minutes.



6. Finish noodles

Add **remaining Parmesan** and **¾ of mushrooms** to **noodles** and stir until combined. Divide noodles and **broccolini** between 2 plates and garnish with **remaining mushrooms** and **scallions**. Serve with **tomato salad** on the side. Enjoy!