Main dishes / Japan

udon noodles with tempeh and pak choi · Japan

A modern Japan-inspired noodle or pasta dish with pak choi and tempeh.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g udon noodles
- ☐ 500 g pak choi
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g tempeh
- ☐ 25 g white miso paste
- ☐ 10 g sesame seeds

Let's make it.

01 Cook the udon noodles according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the pak choi and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the pak choi and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Dice the tempeh and fry for eight to ten minutes until golden and piping hot.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the white miso paste, finely grated fresh ginger, sesame seeds and taste before serving.

AI-developed, not kitchen-tested.

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