Main dishes / Japan

udon noodles with tempeh and drained sweetcorn · Japan

A modern Japan-inspired noodle or pasta dish with drained sweetcorn and tempeh.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g udon noodles
- ☐ 500 g drained sweetcorn
- ☐ 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 drained sweetcorn and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the drained sweetcorn 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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