Main dishes / Japan

udon noodles with white beans and frozen peas · Japan

A modern Japan-inspired noodle or pasta dish with frozen peas and drained cooked white beans.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g udon noodles
- ☐ 500 g frozen peas
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked white beans
- ☐ 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 frozen peas and cut into small, even pieces. Finely chop the onion.

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

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

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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