

This Beef Udon is absolutely stomach-warming. Tender sliced beef on top of slippery warm udon noodle in a savory broth. Yum.



SERVING
1 PERSON



PREP
10 MINUTES



COOK
25 MINUTES



DIFFICULTY
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Ingredients

Soup

- 2 cups Dashi
- 1 tbsp Soy Sauce
- 1 tbsp Mirin
- 1 tsp Sugar
- a pinch of Salt
- 4 oz Udon Noodles

Beef

- 1 tbsp Soy Sauce
- 1/2 tbsp Sugar
- 1 tbsp Vegetable Oil
- 1/2 Negi Green Onion
- 1/2 lb Thinly Sliced Rib Eye
- Japanese Chili Pepper Spices

Preparation

- 1 Cut the green onions diagonally into thick slices.
- 2 Thinly slice beef into bite size pieces.

Cooking

- 1 If you're using your own broth instead of the seasoning pack, use a strainer to remove any water from the noodles once they're cooked. Then, drop noodles into broth to avoid dilution.
- 2 Boil a large pot of water and cook the udon for 9-10 minutes.
- 3 While cooking the udon, heat up the vegetable oil in a large frying pan and sauté the green onions until tender.
- 4 Add the beef and sauté on all sides. Add 1/2 tbsp sugar and 1 tbsp soy sauce and cook until caramelized.
- 5 Remove the udon, then strain to remove water. Transfer the udon to serving bowls. Pour hot soup over the udon noodles and place the meat on top of the noodles.
- 6 Top with green onions and chili powder to taste.