

# Japanese Udon Noodle Soup

Total time **15 mins** 5 mins preparation time **10 mins** cooking time

## INGREDIENTS

4 portion(s)

<b>4</b>	packs of fresh udon noodles or 250 g dried udon noodles
<b>1 l</b>	vegetarian dashi (from instant powder)
<b>5 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>3 tbsp</b>	mirin
<b>1 tsp</b>	sugar
<b>2 tbsp</b>	sesame oil
<b>250 g</b>	tofu
<b>1</b>	small finely sliced leek
<b>1 tbsp</b>	sesame seeds
<b>1</b>	sheet nori seaweed

## PREPARATION

### Step 1

Cook the udon noodles according to the instructions on pack. Drain and place the noodles in 4 bowls.

### Step 2

Heat dashi, season with soy sauce, mirin, salt and sugar and pour it over the udon noodles. Drizzle a little sesame oil into the soup and garnish with finely sliced leek, sesame seeds and nori seaweed cut into thin strips.