Kimchi Udon Noodles



Serves: 1
Step: 2

Udon noodles and kimuchinomoto make an instant udon that warms you from the inside out!

Ingredients

- 1 pk udon noodles(boiled)
- 50g sliced pork belly
- 2 tbsp kimuchinomoto
- 400ml water
- 1/2 pk shimeji mushroom
- green onion (as needed)

How to make

STEP 1: Put the kimuchinomoto, water, udon noodles, and pork belly cut into 10cm pieces into a pot and heat over high heat. When it comes to a boil, reduce the heat to low, add the shimeji mushrooms, and simmer for 5 minutes.
STEP 2: Place in a bowl and sprinkle with sliced spring onions.

Tags: Ethnic cuisine, Kimchi Udon Noodles