

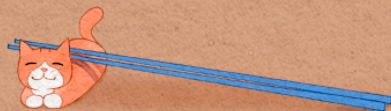
Nabeyaki Udon

Recipe by Naoko Takei Moore

Equipment—1 small donabe

Ingredients—1 serving

- 360 ml (1½ cups) dashi or your choice of stock
- 1½ tablespoons mirin
- 2 tablespoons soy sauce
- 1½ oz (40 g) chicken thighs, cut into small bite-sized pieces
- 1 serving udon noodle, cooked half length of time as in the instructions right before adding to the broth
- 1 green onion, thinly cut at an angle
- 1 large egg
- Some slices of kamaboko (fish cake)
- Some blanched spinach
- Shichimi togarashi, for serving



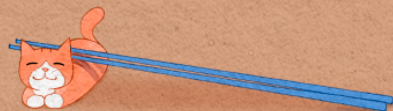
For more delicious inspiration, read *The Kamogawa Food Detectives*

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Directions

1. Heat the dashi in a donabe over medium-high heat. As soon as it starts boiling, add the mirin and soy sauce. Bring back to a high simmer.
2. Add the chicken, shiitake, and green onion. Bring back to a high simmer.
3. Add the udon, followed by the egg, kamaboko, and spinach. Cover and cook for a minute or until the egg is cooked to your desired doneness. Turn off the heat.
4. Serve immediately at a table. Enjoy with a little sprinkle of shichimi togarashi, if you like.



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