

# Kimchi Udon

## Ingredients

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- 2 Udon (packs)
- 1/2 c Kimchee (chopped)
- 1 c Mushrooms (sliced)
- 2 T Soy Sauce
- 1 t Dashi Granules
- 3 t Vegetable Oil
- 1 T Gochugaru
- 1/4 c Milk
- 1 Green Onion (sliced)
- 2 Eggs
- 1 1/2 t Sesame Seeds

## Instructions

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1. In a medium pot fill halfway with water and bring it to a boil on high heat. Turn the heat off and add in the frozen udon. Mix the noodles well to separate then drain in a colander.
2. In a small pan on low heat add 1 teaspoon oil then crack two eggs into the pan and cook until the egg whites are firm and egg yolks are runny.
3. Meanwhile, in a medium pan, add in 2 teaspoons oil and turn the heat to medium high. Add in mushrooms and kimchi, and saute for 2-3 minutes. Once kimchi is fragrant, add soy sauce, gochugaru, and dashi granules and saute for another 2 minutes.
4. Pour in milk and udon noodles and cook for another 3 minutes, mixing well. Garnish with green onions and sesame seeds then top with the two

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eggs. Serve immediately.