

Creamy Mushroom Udon Carbonara

Servings: 2 people

Prep Time: 5 minutes

Cook Time: 12 minutes

Total Time: 17 minutes

Ingredients

2 packs fresh or frozen udon noodles

1 egg

½ cup grated parmesan cheese

1 cup mushrooms, sliced (shiitake, cremini, or button)

1 Tbsp miso paste (white or yellow works best)

1 Tbsp butter or oil (optional, for sautéing)

Salt & pepper to taste

Green onions or parsley (optional topping)

Directions

1. Cook the mushrooms

Heat a pan over medium heat with a little oil or butter.

Add sliced mushrooms and sauté 4–5 minutes until browned and soft.

Stir in miso paste until mushrooms are coated.

Add 1–2 tsp water if mixture is too thick.

Turn heat to low and keep warm.

2. Boil the udon

Bring water to a boil.

Cook udon 1–2 minutes.

Reserve ¼ cup noodle water.

Drain noodles.

3. Make the creamy carbonara base

In a bowl, whisk egg and parmesan.

Slowly whisk in ¼ cup hot noodle water to temper the egg.

4. Combine everything

Add hot udon to egg mixture and toss to coat.

Add miso mushrooms and mix well.

Adjust seasoning with pepper or more parmesan.

5. Serve

Serve immediately.

Top with parmesan, pepper, or green onions/parsley.