Simple Chicken or Turkey Udon

NIBBLEDISH CONTRIBUTOR

Ingredients

- Dashi (1 pkg)
- Green Scallions (1/3 cup, chopped)
- Chicken or Turkey (1/4 lb, chopped)
- Soy Sauce (3-4 tbs)
- Corn Starch (2 tbs)
- Chicken stock (1 tps)
- Sesame Oil (2 tbs)
- Salt (to taste)
- Water (6-7 cups depending on taste)
- Udon noodles x 3pkg
- Fish cake

Instructions

Preparation:

First thoroughly mix the dashi, the corn starch, and chicken stock with a cup of water. Meanwhile, boil the udon noodles in a separate pot. After it has cooked, drain the starchy water out.

Directions:

Saute in the pot, the chicken or turkey and half of the scallions with the sesame oil. When the chicken has cooked slightly on all sides, it is time to stir in the pre-mixed dashi, corn-starch, and chicken stock. Add 6 cups of water and bring the broth to a boil. Once it is boiling, add the 3-4 tbs of soy sauce. Also add the udon noodles into the boiling broth. The udon should be done in a couple of minutes until the chicken or turkey is cooked.