

Veggie Udon Hot Pot

Yield: 2 Servings

Ingredients:

- 4 cups water
- 1 4-inch strip kombu
- 2 ½ tbsp soy sauce, plus more for serving
- ½ tsp grated fresh ginger
- 1 garlic clove, minced
- 6 oz mixed mushrooms, such as enoki and shiitake, larger mushrooms stemmed and sliced
- 4 oz fresh jumbo udon noodles or dried udon
- Toppings of choice:
 - Carrots, bok choy, scallions, spinach, mushrooms, corn, cauliflower, radish, broccoli, sweet potato, cabbage, cilantro
 - Hot sauce
 - Sesame seeds
 - Dipping sauce

Directions:

1. In a 3-quart saucepan, combine the water and the kombu. Simmer very gently for 10 minutes. Don't boil, or the kombu will cause the broth to become bitter. Remove and discard the kombu.
2. Add the soy sauce, rice vinegar, ginger, garlic, and mushrooms. Bring to a boil, cover, and then reduce the heat and simmer for 15 minutes. The mushrooms should be soft.
3. Bring a large pot of water to a boil. Prepare the noodles according to the package directions. Drain and rinse under cold running water.
4. To serve, dip your toppings into the broth and eat. Or combine broth and toppings in a bowl and eat like soup.
5. Enjoy!

Dipping Sauce:

- Combine ½ bunch chopped green onions, 2 tablespoons soy sauce, 2 tablespoons sriracha, 1 teaspoon sesame seeds.

