

Lemongrass Shrimp and Miso Udon Soup

Yield: 3 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-japanese-rice-noodle-recipe>

Ingredients:

- 6 cups chicken broth you can substitute vegetable or fish broth
- 2 noodle bundles of packaged, dried udon
- 1 tablespoon miso paste white
- 1 lemongrass stalk, chopped, then pulsed in a food processor
- 1/4 teaspoon red pepper flakes
- kosher salt
- freshly ground pepper
- 2 cloves garlic minced
- 1/4 cup cilantro finely chopped
- 1 tablespoon canola oil
- 1 pound shrimp peeled and cleaned

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 230 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 42 grams
7. Sodium: 850 milligrams

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