

# Japanese Onion Mushroom Udon Soup

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sesame-and-vinegar-cold-noodle-recipe>

## Ingredients:

- 7 ounces udon noodles Fortune Mushroom
- 1 teaspoon sesame Angelo Pietro, and Miso Dressing
- 1 teaspoon dressing Angelo Pietro Ginger
- 1 tablespoon cooking sherry
- 4 cups chicken broth
- 1 clove garlic minced
- 1/2 carrot shredded
- 4 whole mushrooms sliced thin
- 3 green onions chopped

## Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 42 grams
3. Fat: 4 grams
4. Fiber: 3 grams
5. Protein: 11 grams
6. Sodium: 1020 milligrams
7. Sugar: 1 grams

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