

Miso Udon Noodle Soup

Yield: 4 min
Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-fish-noodle-soup-recipe>

Ingredients:

- 15 ounces noodles udon
- 1/2 pound manila clams fresh, scrubbed clean
- 1 tablespoon butter
- 1 clove garlic minced
- 1/2 pound shrimp peeled and deveined
- 5 cups fish stock
- 3 teaspoons dashi powder
- 2 tablespoons sake
- 3 tablespoons miso paste white
- 1 tablespoon mirin
- 4 ounces fish fresh white, cut in 1" pieces
- 4 ounces enoki mushrooms
- 16 slices cake japanese fish
- 1/4 cup green onions for garnish, optional
- 4 eggs poached, optional
- togarashi for garnish, optional

Nutrition:

1. Calories: 1110 calories
2. Carbohydrate: 138 grams
3. Cholesterol: 485 milligrams
4. Fat: 34 grams
5. Fiber: 6 grams
6. Protein: 59 grams
7. SaturatedFat: 9 grams
8. Sodium: 2040 milligrams
9. Sugar: 3 grams

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