

# Miso Salmon Noodles

## Ingredients

Water 1.5L

Chicken stock powder 1 tbsp

White miso paste 100g

Shelf-fresh udon noodles 2x 200g pkts

Shallots x3, trimmed, cut into 4cm pieces

Baby choy sum x 1 bunch, trimmed, cut into 5cm pieces

Olive oil spray

Salmon fillets 2x200g, skin removed

Sesame seeds 1 tbsp

Soy sauce, to taste

Spring onions 1 stem, thinly sliced, to serve

Red chillies x2, thinly sliced, to serve

## Method

### Step 1

Place water and stock powder in a large saucepan over high heat. Bring to boil. Add miso paste and stir until the miso dissolves. Reduce heat to medium-low and hold at a gentle simmer.

### Step 2

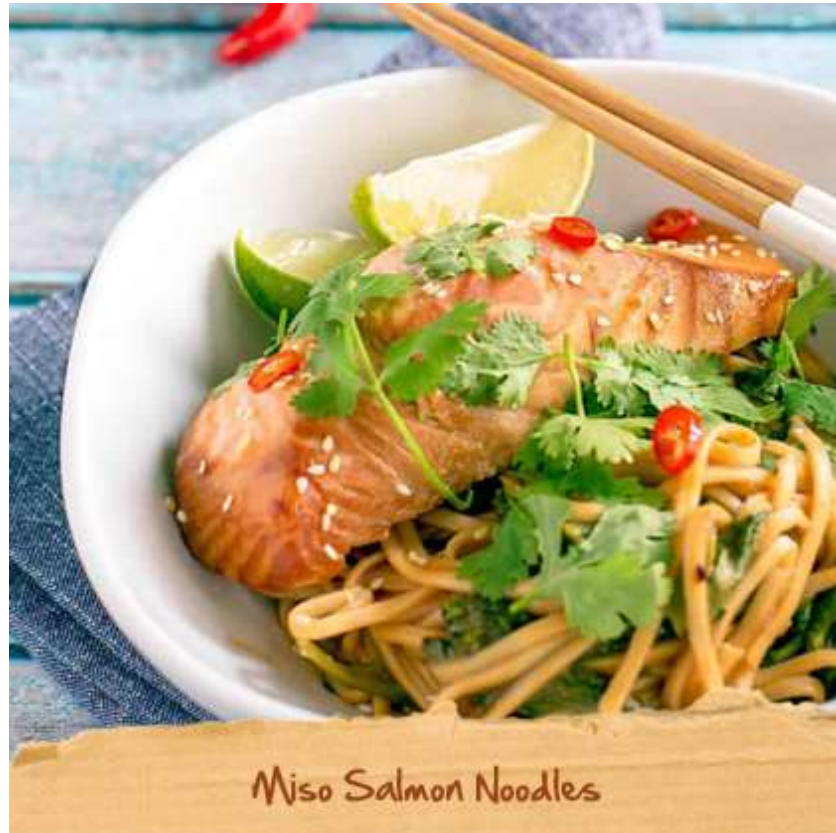
Add the noodles and cook for 1-2 minutes or until just soft. Add the shallot and choy sum and cook for 1 minute or until the choy sum just wilts.

### Step 3

Meanwhile, heat a non-stick frying pan over medium-high heat. Spray with oil. Cook the salmon for 2-3 minutes each side for medium or until the fish flakes easily when tested with a fork. Sprinkle with the sesame seeds.

#### Step 4

Flake the salmon into large pieces. Divide the broth and noodles among serving bowls. Drizzle with soy sauce and top with extra shallot.



*Pic for illustration purposes only. Recipe may vary in appearance to pic.*