

# Japanese noodle soup in a jar

## Ingredients

Udon noodles

½ mushroom

1/3 spring onion

Cube of frozen pumpkin

½ teaspoon miso paste

Soy sauce to taste

1 cup chicken stock

1 teaspoon chopped ginger

## Method

1. Heat the chicken stock in a pan with chopped ginger.
2. Thinly slice the mushroom, spinach, pumpkin and spring onion.
3. Put the spring onion in your serving dish set aside.
4. Put the mushroom, spinach and pumpkin into your jar add the miso paste.
5. Gently drop your noodles into your chicken stock leave to heat through your noodles will separate.
6. Add the hot chicken stock with the noodles to your jar put the lid on then give it a gentle shake to infuse.
7. Set your jar aside while you clean your work station.
8. Gently pour your soup over your spring onions and add soy sauce to taste.

