Tomato Ketchup Udon Noodle Recipe

Ingredients:

- 150 g Udon noodle
- 6 pieces chicken wings
- 1 tomato
- 3 pieces mushrooms
- 2 stalks green leafy vegetable

Seasoning:

- 2 cups dried bonito stock
- 1 cup tomato ketchup
- 1 tablespoon corn starch
- 1 teaspoon Mirin
- 1/2 teaspoon salt

Method:

Wash tomato and cut into pieces; soak mushroom and shredded; wash vegetable, boil Udon in boiling water and place in bowl. Wash chicken wings and boil until cooked, then add in tomato and, mushroom, lastly add in vegetable, once cooked, dish out everything, cut 2 chicken wings into pieces, place on top of Udon. Boil stock with seasoning, then pour into the bowl with Udon. Serve.

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