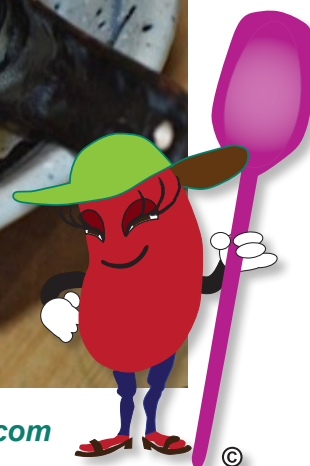


Beans, Rice And Everything Nice

Mushroom Noodle Soup



original recipe by beansriceeverythingnice.weebly.com



Ingredients

makes 2–3 large servings

2-3 servings of noodles

1 recipe **Shiitake Mushroom Stock**

1 carrot, peeled and sliced

1/2 red bell pepper, sliced into strips

1 Portobello mushroom, stem removed, sliced

2 napa cabbage leaves, cut into squares

150 grams (about 5 ounces) soft tofu, cut into small cubes

2 green onions, sliced

1 sheet nori, cut into strips (optional)

- 1. For the noodles:** Prepare the noodles according to the package directions. Drain and rinse with cold water. Set aside.
- 2. For the soup:** While the water is boiling for the noodles, prepare all the vegetables and set aside.
- 3.** Add the Shiitake Mushroom Stock to a medium saucepan along with the sliced Portobello mushroom, carrot, and red pepper. Bring to a boil over medium-high heat, reduce heat to medium low, and simmer covered for 5 minutes.
- 4.** After 5 minutes, add the napa cabbage, tofu and green onion. Turn off the heat and let sit covered for 2-3 minutes.
- 5.** Evenly divide the noodles into deep soup bowls, and ladle the soup over the top. Garnish with strips of nori and a sprinkle of sesame seeds, if desired.