

Soba Noodles with Mushrooms and Chard



Ingredients

- 1 tablespoon olive oil
- 4 ounces sliced baby bella mushrooms
- 1 tablespoon minced ginger
- 2 cloves garlic, minced
- 1 to 2 teaspoons Sriracha, optional
- 3 tablespoons soy sauce
- 4 cups vegetable broth

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 2-4
- [Source](#)

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- 4 ounces soba noodles
- 2 ounces shredded Swiss Chard leaves, or other hearty greens
- Sesame seeds, for topping

Directions

1. Heat a medium stockpot over medium-low heat. Add the olive oil followed by mushrooms. Cook mushrooms for 4 to 5 minutes.
2. Stir in the garlic and ginger (and Sriracha, if using), cooking for another minute.
3. Next, add in the soy sauce and stir, scraping up any parts of mushrooms stuck to the pan and continuing to cook for another 2 to 3 minutes. The mushrooms should be softening.
4. Measure in the broth, bring to a boil, reduce to a simmer, and add the noodles and chard. Cook until the noodles are tender, 5 to 6 minutes.
5. Remove from heat and serve with a sprinkle of sesame seeds.

[vegetarian](#), [stock](#), [noodles](#), [soba noodles](#), [chard](#), [greens](#), [mushrooms](#), [baby bella](#), [ginger](#), [sriracha](#), [japanese](#), [tofu](#)

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