



# Recipes

## Soup

### **Shitake Dashi\* with Rice Noodles**

*Prep Time: 10 minutes*

*Cooking Time: 15 minutes*

*Yield: 4 servings*

#### **Ingredients:**

8 dried shiitake mushrooms  
6-inch piece kombu  
8 cups water  
1/2 carrot, thinly sliced  
1/2 daikon, thinly sliced  
1/2 pound thin rice noodles  
1 tablespoon brown rice vinegar  
1 teaspoon tamari  
2 scallions, sliced

#### **Directions:**

1. Soak shitakes and kombu in a large bowl and soak for 30 minutes.
2. Remove shiitakes, discard stems, slice caps and add to a pot with 8 cups of water.
3. Bring to a boil and add kombu.
4. Add carrots and daikon and boil for 5 minutes.
5. Add rice noodles, vinegar and tamari and turn heat to low, cooking another 3 minutes until the noodles are soft.
6. Remove the kombu.
7. Serve in soup bowls, garnished with sliced scallions.

#### **Note:**

- \*a simple Japanese stock