

## Ingredients for Nabeyaki Udon

By Shizuka Yamagishi Campagna

2-4 dried shiitake mushrooms (1/2 cup of water to soak in)

1 stalk spinach (rinsed)

1 inch carrot

4 slices Kamaboko (fish cake)

1/3 shimeji mushrooms (optional)

6 inch green onions/scallions

1 chicken thigh

2 serving udon noodles (dried or frozen/boiled udon noodles)

2 shrimp tempura (optional)

2 large eggs

For Udon Soup:

2 cups dashi (Hondashi: katsuobushi or kombu dashi or mix of the two)

1/3 cup of shiitake dashi (reserved from rehydrating dried shiitake)

2 Tablespoon of mirin

1 ½ Tablespoon soy sauce

1 tsp salt

For Serving:

Hichimi Togarashi (Japanese seven hot spices) (optional)