

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Dried Asian Pear Ramen with Pork & Mushroom

- 1 Tbsp. vegetable oil
- 1 medium yellow onion, small dice
- 8oz sliced mushrooms, preferably button or crimini
- 1 cup (packed) dried Asian Pears, diced
- 2 c. cooked pork, medium diced
- 4 Tbsp. White Miso paste
- 6 c. chicken stock
- 1 Tbsp. Soy Sauce
- Kosher Salt and Fresh Ground Black Pepper, to taste
- Sliced scallions (optional)
- 12 oz. fresh wonton or ramen noodles, cooked according to package directions

Serves 6

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Cook the noodles based on package directions.

In a large saucepan, heat the vegetable oil over medium to medium-high heat. Add the diced onion and sauté until soft, but do not brown.

Add the mushrooms, and sauté until cooked through.

Add the dried Asian Pears and cook, stirring frequently, for about 5 minutes.

Add the cooked pork and the miso paste, stir for 1 minute.

Add the chicken stock and soy sauce. Simmer for about 5 minutes. Season to taste with kosher salt and black pepper.

Divide the cooked noodles between 6 large bowls. Ladle the soup over the noodles in each bowl, dividing evenly.

If desired, garnish with sliced scallions.

-Chef Terry

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