

# Curry Udon

Serves: 1

Preparation Time: 20 minutes

Cooking Time: 15 minutes

## Ingredients:

1 – 3 inch piece of *Kombu (Dried Kelp)* – wiped clean with damp cloth

1 1/2 cups *Water*

1 1/2 cups prepared *Curry* (recipe here)

*Salt* to taste (optional)

1 serving of *Udon* – cooked per package instructions

1 *Green Onion* – thinly sliced or shredded



## Directions:

1. In a pot, place *Kombu* and water and let sit for about 15 minutes.
2. Bring water to a boil and just before boiling, remove *Kombu* and discard.
3. Add *Curry* to the water, stir and bring it to a boil. Add salt if desired.
4. In a bowl, place *Udon* and pour the soup over. Garnish with green onions and serve hot.