

# Creamy Mushroom Udon Carbonara

**Servings:** 2 people   **Prep Time:** 5 minutes   **Cook Time:** 12 minutes   **Total Time:** 17 minutes

This creamy mushroom udon carbonara is a cozy Japanese-Italian fusion dish that combines chewy udon noodles with a silky egg-based sauce, savory mushrooms, and umami-rich miso. Inspired by classic Italian carbonara but adapted with Japanese pantry staples, this recipe delivers deep flavor without cream — and it's ready in under 20 minutes.

If you love fast comfort food that feels elevated but uses simple ingredients, this udon carbonara is the perfect weeknight meal.

## Why You'll Love This Recipe

- No heavy cream needed — the sauce is naturally creamy
- Fast & satisfying — ready in under 20 minutes
- Umami-rich flavor from miso + mushrooms
- Chewy udon noodles hold the sauce beautifully
- Minimal ingredients, maximum comfort

## Ingredients

- 2 packs fresh or frozen udon noodles
- 1 egg
- ½ cup grated Parmesan cheese
- 1 cup mushrooms, sliced (shiitake, cremini, or button)
- 1 Tbsp miso paste (white or yellow)
- 1 Tbsp butter or oil (optional, for sautéing)
- Salt & pepper to taste
- Optional topping: green onions or parsley

## Ingredient Notes & Substitutions

**Udon noodles:** Fresh or frozen give the best chew; dried udon works with slightly longer cooking.

**Miso paste:** White or yellow miso adds savory depth without overpowering. Avoid red miso.

**Parmesan:** Finely grated melts smoothly; Pecorino Romano works for a saltier finish.

**Mushrooms:** Shiitake adds the most umami, but any variety works well.

## Instructions

### 1 Step 1: Cook the mushrooms

Heat skillet over medium. Add butter or oil if using. Sauté mushrooms 4–5 minutes until browned and soft. Lower heat, stir in miso until coated. Add 1–2 tsp water if thick. Keep warm on low.

### 2 Step 2: Boil the udon

Boil water and cook udon according to package instructions. Reserve ¼ cup hot noodle water, then drain.

### 3 Step 3: Make the creamy carbonara base

In a heat-safe bowl off heat, whisk egg and Parmesan. Slowly whisk in reserved hot noodle water to temper egg and create creamy sauce.

#### 4 **Step 4: Combine everything**

Add hot udon to egg-cheese mixture and toss until glossy. Add miso mushrooms and toss to combine. Adjust seasoning with pepper or extra cheese.

#### 5 **Step 5: Serve**

Plate immediately. Garnish with extra Parmesan, black pepper, and green onions or parsley.

### Tips for Success

- Work quickly when combining noodles and sauce — heat is key
- Never cook the egg mixture over direct heat
- Add warm noodle water if sauce thickens too much
- Use freshly grated cheese for the smoothest sauce

### Storage & Reheating

Best eaten fresh for ideal texture.

If needed, refrigerate leftovers up to 1 day.

Reheat gently with a splash of water while stirring constantly.

### Variations to Try

- Add crispy bacon or pancetta for a classic carbonara twist
- Stir in spinach at the end for extra greens
- Top with a soft-boiled egg for richness
- Use vegan Parmesan + miso for a dairy-free version