



**Hot and Sour Dumpling Soup**  
Kay Chun  
15 minutes



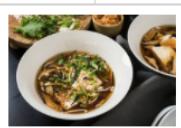
**Mushroom Udon Noodle Bowl**  
David Tanis  
1 hour



**Fresh and Wild Mushroom Stew**  
David Tanis  
1 hour



**Shredded Tofu and Shiitake Stir-Fry**  
Melissa Clark  
20 minutes



**Mustard Soup**  
1 hour

# Spicy Noodle Soup With Mushrooms and Herbs

By [Alison Roman](#)

**YIELD** 4 servings  
**TIME** 45 minutes

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Sautéed mushrooms lend extreme and surprising depth of flavor to this clean, spicy noodle soup, which also happens to be vegan. With the addition of soy sauce, the broth takes on an almost beefy flavor; the vinegar helps to perk it right back up for a nearly hot and sour flavor profile. For the best (and most interesting) results, try to seek out a mix of mushrooms for a variety of flavors and textures.

Featured in: [Inspired By Stone Soup, But More Delicious.](#)



Michael Graydon & Nikole Herriott for The New York Times. Prop Stylist: Kalen Kaminski.

Noodles, Soups And Stews, Mushroom, Noodle, Soy Sauce, Weekday, Main Course, Vegan, Vegetarian   ☒ Mark as Cooked   2,501 ratings ★★★★★

INGREDIENTS

- 3 tablespoons canola or olive oil
- 4 garlic cloves, thinly sliced
- 2 large shallots, thinly sliced
- Kosher salt and ground black pepper
- 1 ½ pounds mixed mushrooms, such as maitake, oyster, cremini or shiitake, torn into bite-size pieces
- 1 to 2 fresh red or green chiles, such as Fresno, thinly sliced (or 3/4 teaspoon red-pepper flakes)
- ½ cup low-sodium soy sauce, plus more to taste
- ¼ cup unseasoned rice wine vinegar, plus more to taste
- 8 to 10 ounces noodles, such as udon, soba, rice or spaghetti
- 2 cups herbs (tender leaves and stems), such as cilantro, mint, chives, parsley or a mix, for serving
- Sesame seeds, sesame oil or both, for serving (optional)

Add to Your Grocery List


[Ingredient Substitution Guide](#)

PREPARATION

- Step 1**
- Heat oil in a large, heavy-bottomed pot or Dutch oven over medium heat. Add garlic and shallots, and season with salt and pepper. Cook, stirring occasionally, until shallots start to turn a nice golden brown, 3 to 4 minutes. Add mushrooms and half the chile, and season with salt and pepper.
- Step 2**
- Cook, stirring occasionally, until the mushrooms have softened, released much of their water and turned a deep golden brown, 10 to 15 minutes. (A browned mushroom will have infinitely more flavor than an unbrowned mushroom, because the water inside it evaporates and the flavor concentrates. So do not skip this step.)
- Step 3**
- Add 1/2 cup soy sauce, 1/4 cup vinegar and 8 cups of water. Bring to a gentle simmer and season with salt and pepper. Continue to simmer until the flavors have melded and the broth tastes good enough to drink (you will be drinking it), 15 to 20 minutes. Season with more soy sauce and vinegar as you like.
- Step 4**
- Meanwhile, cook the noodles in a large pot of salted boiling water until just al dente. (The timing will depend on the type and brand of noodles, so consult the package.) Add the noodles to the pot with the broth, and let them hang out in there for a minute or two to finish cooking and soak up all that flavor.

## Step 5

To serve, use tongs to divide the noodles and mushrooms among bowls, then ladle the hot broth over the top. Serve with the remaining chile, the herbs and the sesame seeds and oil (if using) for people to dress their own bowls to their liking.



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## COOKING NOTES

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**Steve** | 1 year ago

Cooks Illustrated had a great method for more efficiently reducing the moisture and concentrating flavor in large batches of mushrooms (>1 lb): Put mushrooms in large glass bowl, cover and microwave for around 12 minutes -- stopping and stirring every 3-4 minutes. Strain and reserve liquid. Saute' strained mushrooms - they will cook much faster now that you have removed most of the water. Return reserved liquid to dish, or reduce and return, because a lot of flavor is in the liquid.

👍 380 This is helpful



**Waybackin67** | 1 year ago

All rice vinegar is made by fermenting the sugars from rice into an alcohol such as wine, then further fermenting the wine into acetic acid. So if a recipe calls for rice wine vinegar and you've purchased rice vinegar (or vice versa), rest assured that the only difference is the wording on the label

👍 250 This is helpful



**Jupiter** | 1 year ago

pro tip y'all — Trader Joe's has these frozen wild mushrooms that make an excellent base for this soup. i prepped the herbs and shallots at the beginning of my week and was able to turn this out in no time. rich and easy weekday dinner :)

👍 199 This is helpful



**Richard Dalin** | 1 year ago

Every time someone mentions stone soup I think of a book report my son wrote about the story when he was in elementary school, maybe at age 8 or so. The report consisted of answering questions given to the class by the teacher, the last of which was "Would you recommend this story to your friends?" His answer was Yes, because "Most of my friends like soup." I know this has nothing to do with cooking, but I love the story.

👍 151 This is helpful

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Sam Sifton, Toni Tipton-Martin

**Huli Huli Chicken**  
Margaux Laskey, Alana Kysar

**Perfected**  
J. Kenji López-Alt

40 minutes



15 minutes



35 minutes



45 minutes, plus 8 hours' marinating



Around 1 hour



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EASY

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Jennifer Steinhauer, Ted's Bulletin

1 hour



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Ali Slagle

35 minutes



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Melissa Clark

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Charlotte Druckman, Ravneet Gill

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