

## Peppercorn Mélange Chicken and Udon Noodles in Lemon Grass-Sake Broth

The pairing of Peppercorn Mélange and sake adds heat and floral notes to this Japanese-inspired meal-in-one udon noodle bowl with grilled chicken, shitake mushrooms and vegetables.

Prep Time: 20 minutes

Cook Time: 25 minutes

- 2 teaspoons **McCormick® Gourmet Collection™ Peppercorn Mélange**, divided
- 1/2 teaspoon **McCormick® Gourmet Collection™ Sicilian Sea Salt**
- 1 1/4 pounds boneless skinless chicken breast halves
- 3 stalks **McCormick® Gourmet Collection™ Lemon Grass**
- 1 tablespoon sesame oil
- 4 heads baby bok choy, cut in half lengthwise
- 8 shitake mushrooms, sliced
- 5 cups chicken stock
- 1/3 cup dry sake (Japanese rice wine)
- 1/2 teaspoon **McCormick® Gourmet Collection™ Ground Ginger**
- 1/2 cup snow peas
- 1/4 cup each red and yellow bell pepper strips
- 2 packages (about 7 ounces each) precooked/instant udon noodles,  
cooked as directed on package
- 2 green onions, thinly sliced (optional)

1. Place 1 teaspoon of the peppercorns in large resealable plastic bag. Close tightly. Pound with a rolling pin, mallet or heavy skillet until coarsely cracked. Mix with sea salt. Press seasoning mixture onto both sides of chicken breasts. Grill over medium-high heat 6 to 8 minutes per side or until chicken is cooked through, turning frequently. Keep warm.
2. Place remaining 1 teaspoon peppercorns and lemon grass stalks in the center of a piece of cheesecloth or a coffee filter. Tie tightly with a long piece of string.
3. Heat sesame oil in large saucepan on medium heat. Add bok choy and shitake mushrooms; cook and stir 2 minutes. Add chicken stock, sake, ginger and the spice bundle; bring to boil. Reduce heat to low; simmer 5 minutes. Add snow peas and bell peppers; simmer 5 minutes longer or until tender-crisp. Remove spice bundle.
4. Slice chicken diagonally into thin slices. Divide noodles, broth mixture and chicken evenly among soup bowls. Sprinkle with green onions, if desired.

Makes 6 servings.

**Test Kitchen Tips:**

- Udon noodles are Japanese noodles made from wheat. They can be found in the Asian aisle of some supermarkets and in Asian groceries. They are available in the precooked/instant form in aseptic packages or in the dried form.
- To use dried udon noodles, cooked noodles in large pot of boiling water 8 to 10 minutes or until tender. Rinse under cold water; drain well. Prepare recipe as directed, adding drained noodles with snow peas and red peppers.
- Sake is available wherever fine wines are sold. It may also be found in the Asian aisle of some supermarkets or in Asian groceries.

**Nutritional Information Per Serving:** 263 Calories, Fat 5g, Protein 29g, Carbohydrates 22g, Cholesterol 60mg, Sodium 744mg, Fiber 1g