

## **Green Tea Soba Noodles with Tilapia, Portobellos, and Sriracha**

This demure and healthful soup gets a devilish kick in the ass from a tiny dollop of Sriracha, a thick chili sauce that stokes a fire in your mouth in the most invigorating way. A sprinkling of Chinese five spice powder adds complexity, and mushrooms add that elusive 5th taste, [umami](#). Don't you just love that word? Umami, umami, umami.

Serves 4

One 7-ounce package green tea soba noodles (I used [Hakubaku](#)), or plain soba noodles, or, fine, spaghetti  
6 cups chicken stock, or, fine, low-sodium chicken broth  
Three 1/4" slices fresh ginger  
1/2 teaspoon Chinese five spice powder  
12 ounces tilapia (about 3 or 4 fillets), any visible bones removed  
1 large portobello mushroom (furry gills scraped out and discarded), sliced  
1/4 teaspoon sea salt  
1/8 teaspoon black pepper  
Fresh cilantro leaves and Sriracha sauce, for serving

Bring a large pot of water to a boil and cook the noodles according to package directions. Drain.

Meanwhile, heat the chicken stock, ginger slices, and 5 spice powder to a hard simmer. Add the mushrooms. Gently lower the fish into the broth, add the salt and pepper, and turn the heat down as low as you can. Cover the saucepan, and poach the fillets for 8 minutes, or until opaque and cooked through.

Divide the noodles among 4 bowls. When the fish is ready, use a slotted spoon to carefully lay a generous piece atop each tangle of noodles. Ladle with the broth and mushrooms (discard the ginger). Garnish with a leaf or two of cilantro, and pass the Sriracha alongside.

Serve immediately.