

Yaki Udon

Ingredients

4 Udon (packages)
2 c Mushrooms (chopped)
1 c Onions (chopped)
2 c Bok Choy (chopped)
4 Green Onions (cut into 2-inch pieces)
1 lb Ground Chicken
2 T Vegetable Oil
3 3/4 T Dark Soy Sauce
3 T Oyster Sauce
1 1/2 T Mirin
1 T Brown Sugar
3/4 t Rice Vinegar

Instructions

- 1.Mix dark soy sauce, oyster sauce, mirin, brown sugar, and rice vinegar in small bowl and set aside.
- 2.Remove your udon noodles from its package and add it to a pot of boiling water. Frozen udon noodles can be added directly to the pot of boiling water. Stir gently until your udon noodles are separated and pliable. This should take 1 - 2 minutes. Rinse and drain your noodles under cold water.
- 3.Heat a large pan over high heat and add the oil. Add in the chicken and stir fry until almost cooked. Add mushrooms, onions, and bok choy and stir fry until meat is fully cooked and vegetables are soft.
- 4.Next add in the noodles, sauce, and green

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onions. Continue stir frying for about 3 minutes or until well combined. Serve immediately.