

Yakisoba

Ingredients

1/2 Onion (sliced)
1 Carrot (julienned)
3 Shiitake Mushrooms (sliced)
2 Green Onions (cut into 2-inch pieces)
4 Cabbage Leaves (shredded)
3/4 lb Pork Belly (sliced into 1-inch pieces)
2 T Vegetable Oil
0 ds Ground Black Pepper
16 oz Yakisoba Noodles
2 T Worcestershire Sauce
2 t Oyster Sauce
2 t Ketchup
1 t Soy Sauce
1 t Sugar

Instructions

1. In a small bowl whisk together Worcestershire, oyster sauce, ketchup, soy sauce and sugar. Set it aside.
2. Place mushrooms in a bowl of water. Microwave mushrooms until softened then slice thinly.
3. Meanwhile, cook noodles according to package directions and then rinse with cold water and loosen with hands. Drain noodles.
4. In a skillet, heat the oil on medium-high heat. Cook the meat until it's no longer pink. Add the onions, mushrooms and carrots and cook for 1-2 minutes. Add the cabbage and cook until it's almost tender.
5. Lastly, add the green onions and cook for 1 minute. Season with freshly ground black pepper to taste.

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6. Add the noodles to the skillet and lower the heat to medium. It's best to use tongs to combine the noodles and ingredients. Keep an eye on the noodles as they may stick to the skillet/wok.

7. Add the Yakisoba Sauce and mix it all together. Add more sauce if needed. Mix well and serve immediately.