



Tangy Yaki Udon

No take-out? No problem. You don't need to sacrifice too much time in the kitchen to achieve this delicious Japanese stir-fry noodle dish. The thick, chewy texture of the udon noodles soak up the savory and flavorful sauce that keeps you coming back for more!

15 MINUTES	2 SERVINGS
9 INGREDIENTS	<i>DDDDDD</i> SPICE LEVEL



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INGREDIENTS

- 2 packets udon noodles
- 1 c bok choy, chopped
- 1 c onions, thinly sliced
- 2 stalks of scallions
- 2 1/2 tbsp dark soy sauce
- 2 tbsp oyster sauce
- 1/2 tsp rice vinegar
- 1 tbsp mirin
- 2 tsp sugar

DIRECTIONS

1. Make the sauce: Combine dark soy sauce, rice vinegar, mirin, and sugar. Set aside.
2. Heat oil in a pan over high heat and stir fry sliced pork for one minute. Add in bok choy, onions, and scallions stir-frying until softened.
3. Add in sauce and noodles. Stir fry until sauce reduces and coats noodles evenly.
4. Serve and enjoy!

