

• Ingredients (servings 2)

1 bunch (3.1 oz.) Dried Udon Noodles 4 Cabbage Leaves 2 Turkey Sausages 2 Shiitake Mushrooms ¹/₄ Green Bell Pepper 1 Onion 1 Tbsp. Vegetable Oil 2 Tbsp. Cooking Sake 3 Tbsp. Soy Sauce 1 Tbsp. Sesame Oil

• Cut Ingredients







Slice 4 washed cabbage leaves. Cut 2 turkey sausages into small pieces.

Cut 2 washed shiitake mushrooms caps and ¼ green bell pepper into thin strips.

Slice a peeled onion.

Prepare Udon Noodles



Boil a bunch of Udon noodles over medium heat for about 5 minutes, following the directions on the package. Stir occasionally.

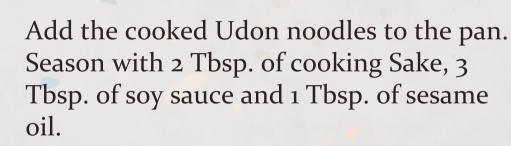


Heat 1 Tbsp. of vegetable oil in a pan and sauté the onion for 3 minutes over medium heat.

Add the sausage and cook for another 3 minutes.

Add the shiitake mushroom, the green bell pepper, and the cabbage and cook for 5 minutes.

Seasoned



Stir over high heat for 5 minutes until the sauce coats all ingredients and reduce completely.

