

Pan-Fried Udon Noodles

焼きうどん

● Ingredients (servings 2)

1 bunch (3.1 oz.) Dried Udon Noodles

4 Cabbage Leaves

2 Turkey Sausages

2 Shiitake Mushrooms

¼ 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 $\frac{1}{4}$ 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.

● Cook



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



Add the cooked Udon noodles to the pan. Season with 2 Tbsp. of cooking Sake, 3 Tbsp. of soy sauce and 1 Tbsp. of sesame oil.

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

