

Yakisoba

Serving Size: 3 | Time Total: 30 minutes

INGREDIENTS

- ½ onion, julienne
- 1 carrot, julienne
- 3 shiitake mushrooms, sliced
- 2 green onions, cut in 2 in. pieces
- 4 green cabbage leaves, cut in bite-sized pieces
- ¾ lb sliced pork belly (or any type of protein source), sliced to 1 in. pieces
- 2 tbsp of neutral-flavored oil (vegetable, canola, extra light virgin olive oil, ect.)
- 1 bag of Fortune yakisoba noodles included with sauce

INSTRUCTIONS

1. In a large skillet, or a wok, heat the oil over medium-high heat, cooking the meat until you no longer see traces of pink.
2. Once the meat is cooked, add in the sliced onions and carrots and cook for 1-2 minutes.
3. Add in the cabbage and cook until it is almost tender, roughly 5-8 minutes, stirring often.
4. Lastly, add in the green onions and shitake mushrooms and cook for 1-2 minutes. Season with salt and pepper to your liking.
5. Once everything is cooked, turn off your pan, and empty the contents into a separate bowl and set aside.
6. Prepare your yakisoba noodles by quickly rinsing the noodles under hot water using a strainer or a bowl. In the same skillet, add the rinsed noodles into your skillet, or wok, and heat over medium heat. It is best to use tongs to combine the noodles and other ingredients. Keep a close eye on the noodles as they may stick onto the skillet/wok.
7. Add in your yakisoba sauce into the pan along with the veggie mixture and mix everything all together. Serve immediately.

STORAGE

- Make sure you transfer your leftovers in an airtight container. It can be stored in the refrigerator for up to 3 days and up to a month in the freezer. If stored in the freezer. Thaw overnight in the refrigerator and reheat in the microwave.