

# YAKISOBA



## Yakisoba Sauce

- 4 Tbsp. Worcestershire sauce
- 4 tsp. oyster sauce
- 4 tsp. ketchup
- 2 tsp. soy sauce
- 2 tsp. sugar

## Stir-Fry

- Vegetable oil
- 1/2 yellow onion, sliced
- 2 large carrots, sliced
- 1/2 small head of cabbage, sliced
- 1 green onion, chopped
- 16 oz. Yakisoba noodles
- 1 lb boneless chicken, sliced thin

# DIRECTIONS

- In a small bowl, combine the Worcestershire sauce, oyster sauce, ketchup, soy sauce, and sugar. Stir well and set aside.
- Follow instructions on the noodles packet to cook. Drain and rinse under cold water before setting aside.
- Cook the sliced chicken in an oiled skillet over medium-high heat until golden brown.
- Add the yellow onion, carrots, and cabbage. Sautee until tender.
- Add the noodles and green onion. Lower heat to medium and combine the ingredients.
- Add the yakisoba sauce and mix together.

