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.