

Tokyo-Style Yakisoba

Ingredients

For the sauce

- 6 Tbsp Worcestershire sauce
- 3 Tbsp Oyster sauce
- 1 1/2 Tbsp ketchup
- 1 1/2 Tbsp water
- 1/2 Tbsp sugar

For the noodles

- 17 oz yakisoba noodles
- 1 Tbsp cooking oil
- 1 lb beef, pork belly, chicken or other meat, thinly sliced
- 9 shrimp, shelled
- 1 medium onion, thinly sliced
- 1/2 carrot, thinly sliced
- 5 Shiitake mushrooms, sliced
- 3 stalks green onion, cut into 1/2" slices (green parts only)
- handful shredded green cabbage

Directions

Prepare the sauce

Mix all sauce ingredients together. Set aside.

Prepare the noodles

Remove the yakisoba noodles from the packages and soak in water for a few minutes. Transfer to a strainer and let drain.

Heat the oil over medium-high heat on a grill or large skillet. Add the beef and shrimp and cook until browned, stirring as needed. Stir in the onion and carrot slices and cook for 30 seconds. Add the mushrooms and green onion and cook for another 30 seconds. Stir in the sauce and continue cooking until all the ingredients are well coated. Stir in the cabbage and serve.