

Fresh Yakisoba

Enjoy! Jackie Allen's recipe.

Ingredients Serves 4-6 people

5-6 slices of bacon (substitute shrimp, chicken, or pork if you like)

1 Tbs. sesame oil

1 large onion, sliced

1-2 cloves of garlic, minced

2 carrots, sliced

2-3 green peppers, sliced (add color by using red & yellow)

3 scallions, finely sliced

Salt & Pepper

½ Chinese cabbage or 1 small cabbage head, shredded or torn

3 packages precooked soba noodles

Soy sauce

Mirin (sweet rice wine) (optional)

Tip: Add more vegetables to add more flavor and nutrients to your dish, bean sprouts and soy beans (*optional*)



Directions:

1. In a large skillet, at med-high heat cook bacon until brown but still soft. Remove chop into bite size pieces. Set aside.
2. In the same pan (along with the cooked bacon oil) add 1 tsp sesame oil and onions, sauté for 2-3 mins. Add garlic sauté together.
3. Add carrots, onion, and green bell peppers in the skillet and stir-fry for a couple of minutes. Sauté some more, sprinkle salt & pepper. Toss and mix well.
4. Add cabbage, then soba noodles continue to fold and mix together. Drizzle a little sesame oil, add 3-5 tablespoons of soy sauce, and 2 teaspoons mirin on top. Mix more.
5. Add bacon pieces then taste until perfection. Add more soy sauce and other sauces and seasoning if needed. Serve hot with rice & chopsticks

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