

Sticky Udon Noodles

Asian-inspired noodles and veggies with a warm tingle of spice

Sunny C



Ingredients

- 30 oz fresh udon noodles
- 2 cups broccolini tops
- 1½ cups shiitake mushrooms, sliced
- 1 cup red onion, sliced
- 1 cup red bell pepper, sliced
- ½ cup matchstick carrots
- 2 teas fresh ginger, minced
- 2 garlic cloves, minced
- ½ cup low sodium soy sauce
- ¼ cup hoisin sauce
- 2 tbs mirin
- 2 tbs vegetable oil
- 2-3 teas sambal oelek
- Chopped green onions (optional, for topping)
- Mung bean sprouts (optional, for topping)
- Roasted black sesame seeds (optional, for topping)

Directions

1. Combine soy sauce, hoisin sauce, mirin, sambal oelek, ginger, and garlic in a bowl. Whisk thoroughly and set aside.
2. Cook udon noodles according to package directions. Meanwhile, add vegetable oil to wok or large pan and heat on medium-high for 2 minutes. Add veggies and sauté for 3 minutes.
3. Add ⅓ of soy sauce mixture and sauté an additional 2 minutes. Add noodles to veggies and pour remaining sauce over top. Sauté a minimum of 3 minutes, or until sauce is clinging to food and noodles are sticky.