

Stir Udon with Shrimp and Chicken

Ingredients

Carrots, shredded	to taste
Onion, chopped	to taste
String Beans, chopped	to taste
Green Onion, chopped	to taste
Eel Sauce	4 Tbsp
Bonito Stock	2 Tbsp
Cooking Wine	to taste
Shrimp, jumbo, peeled	5 pieces
Chicken, cubed	100g (3.5oz)
Udon Noodles, cooked	2 servings
Sesame Oil	to taste
Sesame Seeds	to taste



Method of Preparation

1. Place carrots, onions, string beans and green onions into a wok. Add eel sauce, bonito stock and cooking wine, stirring well.
2. Add shrimp. Cook 2-3 minutes or until shrimp turns pink.
3. Add chicken and udon noodles, making sure to mix it thoroughly with the sauce.
4. Sprinkle sesame oil for fragrance and add sesame seeds on top.



Created by:

Noodles Delight

853 East Nerge Rd, Roselle, IL 60172

Phone: 630-307-1010