

Yaki Udon

Oscar · 29/09/2024

**Prep Time**

35 mins

Dificult

Medium

Servings

4

Description

Yaki Udon is a classic Japanese stirfry dish with udon noodles and lots of vegetables in a soybased sauce Feel free to add meat or tofu

Ingredients

- - ¼ cup oyster sauce - 3 tablespoons soy sauce - 2 tablespoons mirin - 1 tablespoon unseasoned rice vinegar - 2 teaspoons Worcestershire sauce - 2 teaspoons toasted sesame oil - 1 teaspoon packed light brown sugar - 1 teaspoon Sriracha sauce - 1 medium garlic
- grated - 1 medium (5-oz.) bunch scallions - 2 tablespoons canola oil - 12 ounces sliced mixed wild mushrooms (such as cremini
- oyster
- and shiitake) (about 6 cups) - 2 medium heads baby bok choy
- thinly sliced - 1 (10 ounce) package carrots
- cut into match-stick size pieces - ½ cup water
- divided - 1 (14 ounce) package pre-cooked udon noodles (such as KA-ME) - Optional garnishes: thinly sliced nori
- cilantro
- lime wedges
- furikake seasoning

Instructions

1. Whisk together oyster sauce
2. soy sauce
3. mirin
4. rice vinegar
5. Worcestershire
6. sesame oil
7. sugar
8. Sriracha
9. and garlic in a small bowl; set aside. Remove root ends from scallions and discard. Chop whites and light greens into 2-inch pieces and quarter pieces lengthwise; set aside. Thinly slice remaining dark greens of scallions and reserve for garnish. Heat oil in a large skillet or wok over medium-high heat. Add mushrooms in a single layer and cook
10. undisturbed
11. until browned on first side
12. about 3 minutes. Stir and continue to cook
13. stirring occasionally
14. until mushrooms are tender and golden brown on both sides
15. about 4 more minutes. Add bok choy
16. carrots
17. sliced whites and light greens of scallions
18. and 1/4 cup water to pan with mushrooms. Cook
19. stirring occasionally
20. until vegetables are just tender
21. about 3 minutes. Add udon noodles and remaining 1/4 cup water and cook
22. gently separating noodles with tongs or spoon. Add reserved oyster sauce mixture and cook
23. stirring constantly
24. until noodles and vegetables are well-coated
25. about 1 minute. Divide among serving bowls and garnish with reserved sliced greens of scallions and optional garnishes. Serve immediately.