

# bent street kitchen

## YAKISOBA

### *Ingredients:*

300 g chicken breast or pork belly, sliced very thinly, about .25 cm thick  
1/8 green cabbage, cut into 2 cm pieces  
1 onion, cut into .5 cm slices  
2 shallots (green spring onions), cut into 4 cm batons  
4 x 150 g pre-cooked yakisoba noodles\*  
5 T tonkatsu sauce\*  
2 T oyster sauce  
1 t fish sauce  
4 T vegetable oil  
fried eggs, optional  
aonori\* (dried seaweed flakes) and shichimi\* (Japanese 7-spice chilli powder) , optional

### *Method:*

In a small bowl, create the yakisoba sauce by whisking together the tonkatsu sauce, oyster sauce and fish sauce. Set aside.

Take out noodles from their packets and place in a large bowl. Loosen up the noodle strands with your fingers so that they will mix well with the other ingredients. Set aside.

Prepare your vegetables and meat before you start cooking.

Place 1-2 T vegetable oil into a wok and make sure the entire surface of the wok is coated with oil. Heat to medium-high. Fry the meat until it's no longer pink. Add the onions and cook until translucent. Add cabbage and shallots and stir-fry for another minute. Transfer cabbage mixture into a bowl and set aside.

Clean the wok and add 2 T of oil. Heat to medium-high. Add the noodles and cook for about 2 minutes, stirring well so the noodles don't stick to the wok. Add the meat and cabbage mixture and yakisoba sauce and mix well, about 1 minute. Serve by topping with fried eggs, aonori and sichimi, if desired.

Serves 4.

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\*For the noodles, I used Miyakoichi Mushi Yakisoba. They've already been steamed and coated with oil. Alternatively, you can use 250 g of dried ramen noodles and cook them yourself. Aonori, shichimi and the noodles are all available at Tokyo Mart in Northbridge.