



# Stir Fried Noodle

NIBBLEDISH CONTRIBUTOR

## Ingredients

This is my new adventurous noodle. Tastes great and it's easy.

\* 1 egg \* 1 tbsp oil \* 1tsp chopped garlic \* 1 cup chopped leeks \* 1 cup ground pork \* 2  
tbsp of soy sauce \* 1/2 tsp sugar \* 1 tsp sesame oil \* 1 cup black pepper sauce \* 1  
serving Udon noodle

## Instructions

1. Cook the noodles and rinse in cold water.
2. fry the garlic in oil until fragrant, then stir the egg in.
3. add pork, leeks, sugar, soy sauce, and sesame oil. Cook until pork is done.
4. Add noodles to the pan and pour pepper sauce on top. Stir and serve.