Shrimp Yakisoba

NIBBLEDISH CONTRIBUTOR

Ingredients

1 package Maruchan Fresh Yaki-Soba Stir Fry Noodles with seasoning sauce base (comes with 3 smaller packages, use all 3)
2 tbsp. oil

1/4 c. water
1 lb. raw shrimp, peeled
1/4 head green cabbage
1 large carrot cut about matchstick size OR buy the pre-cut matchstick carrots
3-4 celery stalks, diced
1/2 onion chopped
green onions (to top with after cooking, optional)

Instructions

Directions adapted from Maruchan package.

1. Heat 1 tbsp. oil in large frying pan or wok and saute chopped vegetables. Cook until about halfway done, then set aside.

2. In the same pan, heat 1 tbsp. oil and 1/4 cup water. Add Maruchan Yaki-Soba and fry about 5 mins.or until noodles have loosened.

3. Add shrimp and stir fry with noodles apprx 2-3 mins.

4. Add vegetables and sprinkle in seasoning packets. Stir fry until shrimp and vegetables are done and seasoning is mixed well.

5. Sprinkle green onion on top and serve.