Fried noodles à la Japonaise

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 packets of Ramen noodles or egg noodles
- 1/2 onion
- 1/2 red bell pepper
- 1/2 green bell pepper
- 2 green onions
- Soy sauce
- Japanese Worcestershire sauce
- Yakisoba sauce
- Korean red pepper sauce

- Salt
- Sugar
- Dry seaweed flakes
- Dry bonito flakes
- Japanese mayonnaise

You can add any vegetables you like. Cabbage and carrots would be great. Throw in meat such as pork or chicken if you want. Korean red pepper sauce can be switched to Sriracha sauce. You can also add an egg.

Instructions

This recipe is basically a mix of **Yakisoba** (Japanese fried noodles) and **Okonomiyaki** (Japanese pancake).

Preparation:

1. Slice onion, red and green bell pepper, green onions and any other vegetable or meat you like.
2. Prepare the sauce by mixing in a small bowl about 2 tsps of soy sauce, 2 tsps of Japanese Worcestershire sauce, 1-2 tbsp of Yakisoba sauce, 1 tbsp of Korean red pepper sauce (more or less depending on how much you like spicy food), 1/2 tsp of salt and 1 tsp of sugar. *This is approximately how I did it. Note that I did not follow the exact same amount. Just add them to your likings and tastes like I do!*

Noodles:

1. Boil water.
2. Open the packets, put the noodles in a bowl.

3. When the water is ready, pour it in the bowl and cover it with a small plate.
4. When the noodles are ready, drain. Careful, it's hot!

Frying the noodles:

1. Add enough vegetable oil to cover the bottom of your frying pan.
2. Fry onion, red bell pepper, green bell pepper.

3. When done, lower the heat to medium, add the noodles and mix.

4. Add the sauce mixture and green onions, blend everything together.

Enjoy your noodles:
Add a bit of dry seaweed flakes and bonito flakes for a savoury taste and smoky flavor. Squeeze just a bit of Japanese mayonnaise if you want!