



Vegetarian yakisoba

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of wheat, chinese noodles
- 1 small onion, halved and sliced
- 1 zucchini, sliced vertically
- 1/2 of green bell pepper, cubed
- 200 grams of string bean, trimmed and cut in half
- 1 cup of bean sprouts
- 1 teaspoon of ginger, grated
- 1 tablespoon of oil
- eggroll, sliced
- 1/2 cup of teriyaki sauce
- 2 teaspoons of shiro miso
- 1 teaspoon of lemon grass paste
- fried onion flakes - for garnish
- beni shoga - pickled red ginger - for garnish

Instructions

1. Cook noodles according to instruction on the package.
2. Heat oil, fry ginger about 1 min, add onion and pepper, fry 2 min, add string bean and zucchini, fry about 5 min.
3. Mix teriyaki sauce, shiro miso and lemon grass paste, pour into wok, mix well.
4. Add noodles, mix, add bean sprout.
5. To serve: arrange eggroll slices on the plate, scoop 2 ladles of vegetable noodles, garnish with fried onion flakes and beni shoga.