



Fried Udon with Kimchi

NIBBLEDISH CONTRIBUTOR

Ingredients

2 packets (200g) - Udon noodles
2 shallots sliced
4 cloves of sliced garlic
2 cups of chopped cabbage
250g of minced beef (or meat of choice)
3 tbsp of oyster sauce
2 to 3 tbsp of dark soy sauce
black pepper
kimchi
Maggi seasoning (optional)

Instructions

1. Cook cabbage first

- Heat up oil and 2 cloves of garlic
- Toss in cabbage
- Stir fry until soft, then remove

2. Cook meat next

- Saute shallots and rest of garlic
 - Add meat
 - Cook until done, then remove
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3. Cook the udon

- Heat up oil
- Add noodles
- Gently stir for a minute (careful not to break noodles)
- Add cabbage and meat back in
- Add in oyster sauce, dark soy, and pepper
- Continue stirring until noodles are evenly covered in sauce

4. Add kimchi and a few dashes of Maggi seasoning if not salty enough