

# Instant Noodle Yakisoba



Ready in **20 minutes**

Serves **1-2**

Recipe adapted from [Budget Bytes](#)

## Equipment

- Cutting board
- Knife and peeler
- Grater (if available)
- Stirring utensil
- Medium pot and a large pan or wok
- Strainer
- Small bowl

## Ingredients

- 1 (3oz.) package of instant ramen noodles
- 1 small onion
- 1/4 head cabbage (green or other)
- 1 carrots, peeled
- 1 cp veg of choice (broccoli, fzn veg, snow peas, etc.)
- 1/2 " fresh ginger
- 2 cloves garlic
- vegetable oil and sesame oil (optional)
- 2 tbsp soy sauce
- 2 tbsp Worcestershire sauce
- 1 tbsp ketchup
- 1 tbsp sugar
- Hot sauce
- 2 eggs or protein of choice (meat, tofu, etc.)

## Preparation

1. Prep the vegetables. Peel and shred the carrots with a large box grater. Thinly slice the cabbage. Peel and grate the ginger and garlic. Cut additional vegetables into small bite size pieces. Slice any meats if using.
2. Bring a pot of water to boil for the noodles.

3. Combine the soy sauce, worcestershire sauce, ketchup, sugar, and hot sauce to a small bowl. Stir and set aside.
4. Heat a large pan over med-high heat. Drizzle in a small amount of vegetable oil and saute the garlic and ginger for 30 seconds.
5. Add any raw meat (if using) to the pan and saute until cooked through. Tofu or other proteins can be added here if using (not eggs)
6. Once the protein is cooked add the vegetables and stir fry until softened.
7. Once water has come to a boil, add two eggs gently to the water. Set a timer for 7 minutes. Once done, remove the eggs and chill immediately in ice water.
8. Once the eggs are cooked, add the instant noodles (without the flavour package) to the boiling water and simmer until cooked per package directions.
9. Add the sauce to the cooked vegetables on medium heat and add the drained noodles. Stir and cook 1-2 minutes until the sauce has coated all components.
10. Serve with the peeled soft boiled eggs sliced in half, sliced green onions and a few dashes of sesame oil and hot sauce as desired.

\*This recipe is great with any vegetables and leftover proteins or rotisserie chicken. Feel free to use any noodle you have available.