

Chow Chow Mein Noodles

Fortune Yakisoba Stir Fry Noodles - 2 Servings



INGREDIENTS

7 oz.	Fortune Yakisoba Stir Fry Noodles ~ 2 cups packed	2 cups	Bean Sprouts
3	Scallions, 2" sliced, (1/2 cup)	4 Tbsp.	Soy Sauce
2 Tbsp.	Sesame Oil	2 Tbsp.	Sugar
2 Tbsp.	Mirin (Seasoned Rice Wine)	1/2 tsp.	Sesame Seeds

INSTRUCTIONS

1. Place noodles in colander, gently pull noodles apart, run warm water over noodles and drain.
2. Combine soy sauce, sugar, sesame oil and Mirin in pan. Bring to a boil.
3. Add bean sprouts and scallions. Continue to cook 1 minute.
4. Add noodles and toss together.
5. Sprinkle with sesame seeds. Serve immediately.
6. Option: Add protein --- stir fry 1 cup of Shrimp, Tofu, thin sliced chicken or beef with 1 Tbsp. sesame oil for 2 minutes. Then follow the directions above.