



# Seafood Fried Udon (Japan)



2 Servings



20 minutes

## Ingredients :

- Udon noodles
- Shrimp (peeled and deveined )
- Squid (cleaned and sliced )
- Garlic (minced )
- Ginger (grated )
- Green onions (chopped )
- Cabbage (shredded )
- Carrot (julienned )
- Soy sauce
- Oyster sauce
- Sesame oil
- Vegetable oil
- Black pepper



## Instructions :

1. Cook the udon noodles according to package instructions , drain , and set aside .
2. Heat vegetable oil in a large pan or wok over medium -high heat .
3. Add garlic and ginger , then sauté briefly until fragrant .
4. Add shrimp and squid to the pan and cook until just opaque .
5. Add cabbage and carrot , stirring quickly to keep vegetables crisp .
6. Add the cooked udon noodles to the pan and toss gently to combine .
7. Pour in soy sauce and oyster sauce , stirring well to coat the noodles evenly .
8. Drizzle sesame oil over the noodles and mix gently .
9. Season with black pepper and add green onions .
10. Stir-fry for another minute , then remove from heat and serve hot .