



Yaki Udon

from cooking.nytimes.com

🕒 40 minutes 🍴 4 servings

Ingredients

2 tablespoons dark soy sauce

2 tablespoons low-sodium soy sauce

2 tablespoons oyster sauce

1 tablespoon mirin

1 tablespoon rice vinegar

1 tablespoon granulated sugar

1 pound frozen udon noodles

toasted sesame oil, for drizzling

2 tablespoons vegetable oil

1/2 pound ground pork, or beef, chicken or turkey

1 small yellow onion, thinly sliced

4 ounces white or cremini mushrooms, thinly sliced (about 1 cup)

1 large carrot, scrubbed or peeled, cut into thin 3-inch-long sticks

1 medium bok choy, sliced into 1/2-inch pieces

3 large garlic cloves, chopped

3 scallions, sliced into 2-inch pieces, plus more for serving

crushed red pepper, to taste

sesame seeds, furikake or chile oil, for serving (optional)

Directions

- 1** In a medium bowl, combine the dark soy sauce, low-sodium soy sauce, oyster sauce, mirin, rice vinegar and sugar. Taste a little and balance salty, acidic and sweet flavors, if needed.
- 2** Bring a medium pot of water to boil over medium-high. Add the frozen noodles and cook, gently nudging them apart, until they separate and are pleasantly chewy, about 2 minutes. Drain, quickly rinse with cold water to stop the cooking, transfer to a medium bowl and drizzle with a little sesame oil (about 1 teaspoon) so they don't stick to each other.
- 3** In a wok or a large pan, heat 1 tablespoon of oil over medium-high. Add the pork and cook, breaking it up with a wooden spoon, until cooked through, about 5 minutes. Using a slotted spoon, transfer the meat to a small bowl.
- 4** Pour the remaining 1 tablespoon of oil into the wok. Add the onion and mushrooms, and stir-fry, tossing frequently, until fragrant and the vegetables take on a little color, 2 to 3 minutes. Add the carrot, bok choy and garlic; constantly stir until the vegetables cook but still have a crunch, about 3 minutes. Stir in the scallions and cooked pork; stir-fry for 1 minute. Add the noodles and sauce, tossing until the noodles are coated and glossy. Taste and adjust any seasonings, if needed.
- 5** Transfer yaki udon to bowls, and top each serving with chopped scallion and crushed red pepper, to taste. Serve with sesame seeds, furikake and chile oil, if you like.