

## Yaki Udon (Fried Udon Noodle)

Sauce	Cook Time	Category
Kikkoman Soy Sauce	20 mins	Noodle



### Ingredients

For 2 portion(s)

- Beef 150g
- Green bell pepper 1 piece
- Udon (cooked) 2 servings
- Sesame Seeds As you like
- Kikkoman Soy Sauce 2 tablespoons
- Mirin 1 tablespoon
- Chopped Ginger 1/2 tablespoon

### Method

1. Boil the udon in water till cooked or for 1min, set aside.
2. Cook the ginger, the green bell pepper and the beef. Add in the udon noodles and mix well with all the ingredients.
3. Add the Kikkoman soy sauce and the mirin.
4. Garnish with the sesame seeds and serve.