

JAPANESE FOOD RECIPES vol.07

find the coloured logo for your ingredients at japan centre



YAKISOBA

PLEASE
TAKE ONE!

Yakisoba is a Japanese dish hugely popular at festivals and events. It can also be one of the easiest ways to enjoy Japanese food at home!



GET INGREDIENTS "SERVES 2"

- 2 Portions of Egg Noodles
- 200g Pork
- 1 Onion*
- 1/2 White Cabbage
- 1 Green Pepper
- 2 Small Carrots*
- Yakisoba Sauce
- Mayonnaise
- Dried Bonito Fish Flakes
- Pickled Red Ginger

*not currently available at Japan Centre

HOW TO PREPARE

- ① Begin by cutting the pork into small pieces, carrots and pepper into thin slices and roughly chopping the onion and cabbage.
- ② Stir fry the pork until browned, then add the other vegetables except for the cabbage and cook until tender.
- ③ Add the cabbage after the other vegetables are ready.
- ④ Add the noodles to the pan, then mix together while adding the yakisoba sauce.
- ⑤ Once it is ready serve with mayonnaise, fish flakes and ginger!

CHECK THE RIGHT COLOURED LOGO TO FIND INGREDIENTS

To help you create Japanese food at home, Japan Centre has made a selection of recipes to help you on your way. Just look out for the coloured logo next to the item that will be needed for your recipe.

YAKISOBA

