

Yakisoba

Equipment:	Ingredients:
Measuring cups and spoons Small bowl Large bowl Wok or skillet Chopping board Large knife Grater Wooden spoon	200g lean pork loin, sliced thinly (against the grain) 1/3 cup soy sauce 1/2 cup rice wine 2 tablespoons sugar 400 g Chinese wheat noodles (udon noodles may be substituted) 4 tablespoons vegetable oil 2 onions, sliced thin 300 g Chinese cabbage, sliced very thin 3 carrots, grated 1 tablespoon chopped ginger 2 spring onions, thinly sliced (optional)

What to do:

1. In a small bowl, mix together soy sauce, rice wine, and sugar, stirring to dissolve.
2. Cook noodles in boiling water about 8 minutes, or until tender.
3. Drain noodles and rinse under cold water.
4. In a large deep skillet or wok, cook onion in oil for about 3 minutes.
5. Add the cabbage, carrot and ginger and cook until cabbage is softened, about 3-5 minutes. Add the pork and cook for 2 minutes more.
6. Cover the mixture with noodles and pour the sauce over all.
7. Cover and cook for 3-5 minutes, then remove the lid and toss the mixture together until it is well combined.
8. Place on a serving platter and garnish with chopped spring onions, if desired