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# TERIYAKI MUSHROOM UDON NOODLE STIR-FRY

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## INGREDIENTS:

- 100g udon noodles
- 1 onion, sliced
- 3 stalks spring onion, sliced
- 1 red capsicum, sliced
- 300g mushrooms, sliced (I used white button)
- 1 bag @Djaproducts Shiitake crisps (save some to serve on top)
- 1 tablespoon oil

SERVES: 2

## Teriyaki Sauce:

- 1/4 cup soy sauce (or tamari)
- 2 teaspoons dark soy sauce
- 1/4 cup water
- 2 tablespoons maple syrup
- 1/2 tablespoon rice wine vinegar (or white vinegar)
- 1 teaspoon minced garlic
- 1 teaspoon minced ginger
- Cornstarch slurry: 1 tablespoon cornstarch + 1 tablespoons water



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## Teriyaki Sauce:

### METHOD:

**STEP 1.** In a small saucepan on medium-high heat, combine the water, soy sauces, maple syrup, garlic & ginger. Bring to a boil, then add the cornstarch slurry & reduce heat down to a simmer. Cook, whisking as needed, until the teriyaki sauce is glossy & slightly thickened.

**STEP 2.** Adjust seasoning to taste with soy sauce/water. Set aside.

### METHOD:

**STEP 1.** Cook the udon according to packet instructions. Drain & set aside.

**STEP 2.** Heat up the oil in a wok on high heat, stirfry the onions & capsicum for 3 mins until slightly tender. Add in the mushrooms, shiitake crisps + half the Teriyaki sauce & cook for a further 3 mins.

**STEP 3.** Add in your noodles and the rest of the Teriyaki sauce, toss until all the noodles are coated in sauce.

**STEP 4.** Stir-fry for a further 5-6 mins, adding a dash of water if you need.