WOK TO ORDER KOREAN BBQ NOODLES

Featuring **Twin Marquis®** Yakisoba Noodles and **MINH®** Less Sodium Teriyaki Sauce

Yield: 12 oz. servings

INGREDIENTS

	Weight	Volume
Vegetable Oil	0.5 oz	1 tablespoon
Bell Pepper, Julienne	1 oz	1/4 cup
Mushroom, Sliced	1 oz	1/4 cup
Carrot, Julienne	1 oz	1/4 cup
Flank Steak, grilled to rare, sliced 3/4" julienne, and chilled	2 oz	1/2 cup
Twin Marquis® Yakisoba Noodles	6 oz	2 cups
MINH® Less Sodium Teriyaki Sauce	3 oz	1/4 cup + 2 tablespoons
Baby Spinach	1 oz	2 cups
Scallions, Sliced Thin	0.25 oz	2 teaspoons
Toasted Sesame Seed	0.25 oz	2 teaspoons

DIRECTIONS

1. Thaw **Twin Marquis® Yakisoba Noodles** according to package directions.
2. Heat oil in wok or 12-14" saute pan over high heat.
3. Add peppers, mushroom, and carrot to the wok, stir fry 20-30 second.
4. Add steak to the wok, stir fry 20-30 seconds.
5. Add noodles to the wok, stir fry 20-30 seconds.
6. Add sauce and spinach to the wok, stir fry 20-30 seconds.
7. Serve immediately, garnished with scallions and sesame seed.

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