



Makes: 2-3 servings

Prep Time: 5 minutes Cook Time: 10 minutes

Total Time: 15 minutes

Black Pepper Stir-Fried Udon

Ingredients

Sauce:

- 3 tbsp dark soy sauce (see Chef's Notes if using regular soy sauce)
- 2 tbsp oyster sauce
- 1 & 1/2 tbsp brown sugar
- 1 tbsp rice vinegar

Udon Stir Fry:

- a little bit of neutral oil
- 2 cups of stir-fry frozen vegetables, no need to thaw
- 2 (7-ounce) packages of udon noodles (the cooked, fat, squishy ones)

Finishing Touches:

- 1-2 cloves fresh garlic, minced
- 1-2 tsp freshly ground black pepper

Instructions

Sauce:

Shake up all the sauce ingredients in a jar.

Noodles:

Heat a nonstick skillet over medium high heat. Add a few tablespoons of oil. Add the noodles and 1/2 of the sauce to coat. Stir them together and leave undisturbed for a minute or two to get them nicely caramelized.

Veggies:

Add the veggies and pour the remaining sauce over everything (it's okay if you don't use all of it -it'll keep in the fridge for a second batch later). Toss it around for 2-3 minutes until the veggies are fork-tender and everything is looking browned and sticky and pan-fried to perfection.

Finish:

Remove from heat and stir in some freshly grated garlic and the freshly ground black pepper.

Chef's Notes:

If you can't find dark soy sauce, regular soy sauce will still taste great (we tested and can confirm). However, dark soy sauce is more concentrated and really does make a difference for how much the flavor saturates into the noodles. We ended up finding some dark soy sauce at an Indian / Asian grocery store near us! But [Amazon](#) sells it, too.

Recipe by Pinch of Yum