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Shrimp and Vegetable Yakisoba Recipe

Ingredients (1-2 serving)

- ◆ **Yakisoba noodles:** 200g
- ◆ **Shrimp:** 150g(peeled and deveined)
- ◆ **Onion:** 1
- ◆ **Hot chili pepper:** 1
- ◆ **Carrot:** 10g
- ◆ **Cabbage:** 20g
- ◆ **YINGHOK Yakisoba sauce:** 40g
- ◆ **Vegetable oil:** 2 tbsp

Instructions

1. **Prep the noodles:** Boil noodles until al dente. Rinse under cold water, drain well, and set aside.
2. **Cook the shrimp:** Heat oil in a large wok or skillet over high heat. Add shrimp and stir-fry until pink and curled, 2-3 minutes. Remove and set aside.
3. **Sauté vegetables:** In the same wok, add onion and chili (if using). Stir-fry 1 minute until fragrant. Add carrot and cabbage; cook 2-3 minutes until slightly tender but still crisp.
4. **Combine & sauce:** Return shrimp to the wok. Add noodles and YINGHOK sauce. Toss quickly and evenly for 1-2 minutes until noodles are heated through and coated in sauce.
5. **Serve immediately:** Plate and enjoy!

Notes:

- Substitutions: Use chicken, pork, or tofu instead of shrimp.
- Texture tip: Don't overcook vegetables—keep them crisp for best results!

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