



Garlic Sesame Vegetarian Yakisoba



Ingredients: Yield 4.5 Lbs.

- 2 ¼ C. **Garlic Sesame Sauce** (Starport 444)
- 2.5 lbs. Asian-style noodles Precooked (Yakisoba)
- 3 C. Cabbage, sliced ¼" (14 oz.)
- 1 C. Red bell peppers, sliced (5 oz.)
- 2 C. Celery, sliced (8 oz.)
- 2 C. Onions, sliced (10 oz.)
- 1/2 C. Corn oil
- ¼ C. Green onion, chopped for garnish



Instructions

1. Season pre-cooked noodles with ¼ C. **Garlic Sesame Sauce** and ¼ C. oil, toss and coat noodles.
2. Heat a griddle or wok at medium heat and add 2 Tbsp. corn oil. Spread noodles on the skillet or wok and let them brown for 3-5 minutes. Turn the noodles over and brown the other side, just like a pancake. Remove when both sides are brown and crispy.
3. Clean the griddle or wok. Heat wok at medium-high heat. When hot, add 2 Tbsp. corn oil and cabbage, and let sear for about one minute, then stir.
4. Add onions, celery, and red bell peppers, spread evenly on a griddle or wok; do not stir, and let sear for 20–30 seconds. Stir fry for about 3 minutes.
5. Add the seasoned noodles and toss with the vegetables. Mix well, and then add 2 C. **Garlic Sesame Sauce**.
6. Toss well and remove.
7. Garnish with chopped green onions.