

CopyCat Benihana Yakisoba

Ingredients

Three 4-ounce packages Yakisoba Noodles
2 tablespoons Oil
1 Carrot cut into small, bite-sized pieces
1/4 of a small Cabbage chopped small
4 Spring Onions roughly chopped small
8 ounces Bean Sprouts
15 fresh Shiitake Mushrooms sliced small
1/3 cup Water

[Benihana Yakisoba Sauce](#)

Pickled Ginger to taste
Ao Nori to taste

Directions

Prepare [Benihana Yakisoba Sauce](#) according to recipe directions. Set aside.

Boil Yakisoba noodles according to package instructions. Set aside and keep warm.

In a large pan, heat oil over medium high heat.

Add cabbage, carrot, onion and mushrooms. Sauté until onions turn translucent.

Add yakisoba noodles. Stir-fry 1 minute.

Pour water into pan and cover with a lid. Allow the noodles to steam for a few minutes.

Take the lid off and add Benihana [Yakisoba Sauce](#). Stir well and fry noodles for a few minutes.

Turn the noodles out onto a serving plate.

Sprinkle ao nori over yakisoba and place a bit of pickled

ginger to one side before serving.

Serve hot.