

Yakisoba using Organic Ramen

-Japanese-style Chow Mein-

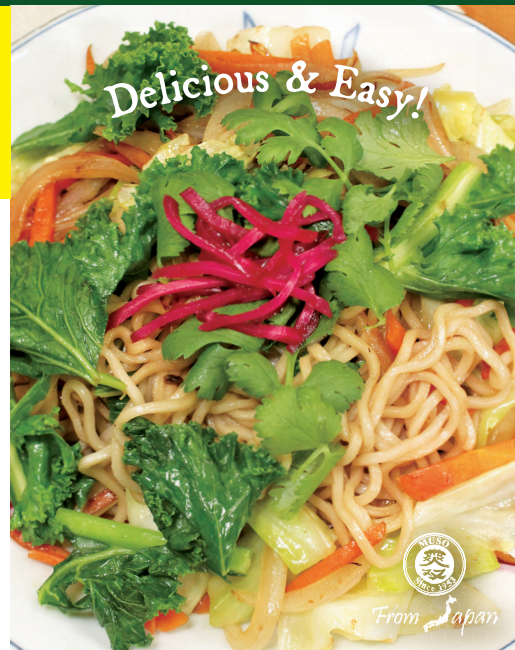
Yakisoba is a stir-fried noodle similar to Chinese Chow Mein and a very popular snack in Japan. In this sense, "Soba" refers to Chuka Soba or noodle for ramen, not buckwheat noodles.

Our Organic Ramen is a healthy snack alternative with authentic taste.

Besides typical way of cooking instant ramen, enjoy it pan-fried as Yakisoba with your favorite vegetables!

MUSO CO., LTD

The Curator of Macrobiotic & Traditional Japanese Foods



Ingredients

- **Organic Ramen Shoyu** (noodle & soup sachet inside)
- Slices of onion
- Slices of carrots
- Some cabbage
- Kale
- A pinch of salt
- **Sake** (Japanese rice wine) or **Mirin** (sweet Sake)
- **Pickled ginger** (optional)

Instructions

1. Boil 500 ml of water, add Organic Ramen noodles.
2. Cook for 4 minutes until it becomes al dente.
3. Drain water, keep the noodles in a colander.
4. Grease a pan or a wok with sesame oil. Stir-fry slices of onion, carrot, and cabbage.
5. Add a pinch of salt and 1 TBS of Sake or Mirin. Stir-fry until almost done.
6. Add a little water to loosen the noodles before adding them to the stir fried vegetables.
7. Add 3/4 of the Shoyu Ramen soup.
8. Add kale and toss.
- 9 Season with pickled ginger or Furikake seasoning to your taste!

Yakisoba using Organic Ramen

 [YouTube](#) 



**Pickled
Ginger**



**Organic
Ramen
Shoyu**



**Organic
Mirin**



**Organic
Sake**