



THE ORIGINAL MAUI PRAWN YAKI UDON



TIME TO PREPARE

10 minutes



COOK TIME

10 minutes



SERVING

2 People



PREPARED BY

<https://mauiribs.com>

Ingredients

- 2 packs of udon noodles
400g
- 3tbsp oil
- 10-12 Prawns
- 1 garlic minced
- 1 yellow onion sliced
- 1 bell pepper in cubes
- 1 spring onion green & white
separately chopped
- 1 tbs of The Original Maui
Ribs Sauce/Marinade
- Pinch of salt and pepper

For The Sauce

- 2 tsp of The Original Maui
Ribs Sauce/Marinade
- 1 tsp oyster sauce
- 1 tsp rice vinegar
- 1tsp brown sugar
- 1/3 tsp freshly crushed
black pepper
- Pinch of salt

Steps to Cook

01. Boil the udon noodles according to the package instructions. Drain and rinse with cold water. Drizzle some oil and set aside.
02. Heat 1 tbsp oil in a pan, toast the minced garlic for 1 minute. Then add the bell pepper, yellow onion slices and the whites of the spring onions. Stir for 2-3 minutes. Sprinkle a pinch of salt and pepper.
03. Add shrimp with 1tbs of Maui sauce and cook till the shrimp are pink and cooked throughout.
04. Then add the udon noodles. Fry on high heat, stirring continuously so the noodles slightly crisp up evenly.
05. In a small bowl combine all the ingredients of the sauce.
06. Pour the sauce in the pan with the veggies and the udon noodle. Stir to combine everything
07. Serve in bowls and sprinkle with green onion.