

Plate Dream

Yaki Udon With Shrimp – Quick Japanese Stir-Fry

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Japanese** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz fresh shrimp, peeled and deveined
- [ ] 8 oz yaki udon noodles (or ramen)
- [ ] 2 tbsp vegetable oil
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp mirin
- [ ] 1 tsp sesame oil
- [ ] 2 green onions, sliced
- [ ] 1 tsp toasted sesame seeds

Optional Add-Ins

- [ ] ½ cup sliced bell pepper
- [ ] ¼ cup snap peas
- [ ] A drizzle of Spicy sushi sauce for heat

Instructions

1. Heat the vegetable oil in a large skillet over medium-high heat until shimmering.
2. Add the shrimp in a single layer; sear 1-2 minutes per side until pink, then remove and set aside.
3. If using, toss the optional vegetables in the pan and stir-fry for 2 minutes.
4. Add the cooked udon noodles, soy sauce, and mirin; toss constantly for 2-3 minutes until the glaze coats the noodles.
5. Return the shrimp to the pan, drizzle with sesame oil, stir gently, and heat through.
6. Finish with sliced green onions and toasted sesame seeds; serve immediately.

Nutrition per serving

420 kcal	28 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pan gets too dry, add a splash of water or extra mirin.
- For extra depth, try a dash of Mongolian noodles sauce.
- Adjust salt by tasting before adding more soy sauce.