

Korean BBQ Noodles.



Servings: 1 Big Dog Dinner or 2
Small Dog Lunches

Ingredients

- Spring Onions x 4
- Carrot x 1
- Red Pepper x1
- Baby Corn x100g
- Chilli x1
- Garlic x5 Cloves
- Ginger xThumb
Size
- Beef Steak x200g
- Udon Noodles
x150g per person
- BBQ Sauce x3Tbsp
- Soy Sauce x2Tsp
- Miso Paste x1Tsp
- Lime x1
- Coriander
xHandful
- Sesame Seeds

Method

- With any stir fry dish the key is to prep everything first then it is just a case of throwing it all in a pan and you'll have a meal in 15 minutes.
- Slice the spring onion, carrot, pepper, chilli, garlic and ginger then add to a hot wok or pan along with the baby corn left whole.
- Stir fry on a high heat for 5 minutes, keeping it moving frequently to prevent burning.
- If using beef, thinly slice and add to the pan and continue to stir fry.
- Add the cooked noodles.
- Make the sauce by mixing together the bbq sauce, soy and miso in a bowl then add to the pan.
- Once the sauce has coated everything nicely, add in the zest and juice of a lime followed by a handful of chopped coriander.
- Plate up and sprinkle with sesame seeds.