

Recipe Name: Korean Style Kimchi Udon Stir Fry with Scallions Recipe

Diet Type:

Course: Lunch

Cuisine: Korean

Quantity:



Ingredients

Ingredient	Quantity
	4

Preparation

- We begin making the Korean Style Kim chi Udon Stir Fry with Scallions Recipe by boiling the noodles in hot boiling water, heated in a sauce pan.
- Once the noodles is just cooked, strain the water and wash it under cold tap running water and drizzle some oil and keep it aside.
- This will stop any further cooking.
- Heat a Kadai with oil, add onion and saute for few minutes.
- In a separate bowl mix all the ingredients mentioned in the sauce list.
- Combine it together and keep it ready.
- Then add this sauce mixture slowly into the kadai give it a stir.
- Add in the cooked noodles and toss it over.
- Check for the seasoning if required.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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