

Garlic Shiitake Noodles

Fortune Yakisoba Stir Fry Noodles - 2 Servings



INGREDIENTS

2 cups	Fortune Yakisoba Stir Fry Noodles	2	Fresh Baby Spinach
		handfuls	
1 cup	Shiitake Mushrooms, sliced	1 cup	Extra Firm Tofu, diced
1 Tbsp.	Sesame Oil	1/4 cup	Soy Sauce
1/4 cup	Water	2 Tbsp.	Miso Paste
2 Tbsp.	Ginger, minced	1 Tbsp.	Garlic, minced
1/4 tsp.	Sesame Seeds		

INSTRUCTIONS

1. Place noodles in colander, gently pull noodles apart, run warm water over noodles and drain.
2. Sauté garlic and ginger flakes for 1 minute.
3. Add shiitakes and tofu. Continue to cook 2 minutes.
4. Add soy sauce, water and miso paste. Continue to cook 1 minute.
5. Add noodles and spinach. Toss together.
6. Serve immediately. Sprinkle with sesame seeds.