

Garlic Teriyaki Yakisoba Noodles

Fortune Teriyaki Yakisoba Stir Fry Noodles - 2 Servings



INGREDIENTS

1 package	Fortune Yakisoba Stir Fry Noodles with Teriyaki Flavor Packet	1 Tbsp.	Olive Oil
1 Tbsp.	Butter, unsalted	4 each	Garlic Cloves, minced
4 each	Mushrooms, sliced	2 Tbsp.	Green Onions, chopped
1 Tbsp.	Light Brown Sugar	1 to 2 oz.	Soy Sauce
2 Tbsp.	Parmesan Cheese, grated		

INSTRUCTIONS

1. Loosen noodles by placing punctured inner bag of noodles in microwave for 1 minute.
2. Melt butter in sauté pan with olive oil over medium heat.
3. Add garlic and sauté until translucent.
4. Add mushrooms and continue to cook until tender.
5. Add brown sugar, Teriyaki Flavor Packet and soy sauce and melt sugar over medium heat.
6. Pull pan off the heat and stir in Parmesan cheese.
7. Optional: If softer noodles are preferred, boil in simmering water until desired texture.