

Shrimp Udon Noodle Stir Fry

Ingredients:

Shrimp

- 1 pound of tiger stripe shrimp
- 1 tbsp of gochujang
- 1 tsp oyster sauce
- ¼ cup chopped cilantro
- 1 lime juiced
- 1 tsp salt

Udon Noodles

- 8 oz. udon noodles
- 3 tbsp of grapeseed or avocado oil
- 8 oz. Korean shitake mushrooms or cremini, sliced
- 1 red bell pepper, sliced
- 2 carrots, sliced
- 1 tbsp freshley grated ginger
- 6 garlic cloves minced
- 1 bunch green onions, sliced, white and green parts separated
- 3 cups fresh baby spinach, torn
- 1 cup Thai basil, chopped
- Toasted sesame seeds and lime wedges for serving

Sauce

- 3-4 tbsp gochujang
- 3 tbsp reduced sodium soy sauce
- 3 tbsp oyster sauce
- 2 tbsp dark brown sugar
- 2 tbsp tahini
- 2 tbsp lime juice
- 4 tbsp water
- 2 tsp toasted sesame oil
- 1 tsp molasses
- 1 tsp cornstarch

Method:

1. Cook noodles in a large pot of boiling water for 5 min, turn off heat and let sit for one minute. Drain and rinse under cool running water. Lightly drizzle with neutrel oil and toss to prevent the noodles from sticking together; set aside.
2. Add 3 tablespoons neutral oil in a large cast iron skillet over medium-high heat. Once hot, add the mushrooms, stir to coat and spread into an even layer as much as possible. Cook undisturbed until they turn deeply golden brown on the bottom, about 10 minutes.
3. Meanwhile, whisk the Stir Fry Sauce ingredients together in a medium bowl, set aside.
4. Once the bottoms of the mushrooms are golden give them a stir and continue to cook, stirring occasionally, until the mushrooms are deeply caramelized; about 5 more minutes.
5. Add the bell peppers, carrots, garlic, ginger and white parts of green onions to the mushrooms and cook an additional 2 minutes, or until the onions are softened.
6. Add the sauce and bring to a simmer until slightly thickened, about 1 minute. Add the noodles, spinach, and basil and toss until the spinach is wilted, about 1 minute.
7. Meanwhile saute shrimp about 4 minutes on each side or until fully cooked.
8. Garnish with desired amount of green onions, sesame seeds, and Shrimp.