UDON MEAL KIT

WHAT'S INSIDE:

UDON NOODLES
ORIENTAL CHEF SAUCE
ROASTED CRISPY GARLIC

⏰ **10 MINS**

COOK YOUR PROTEIN/VEG

1. In a pan, fry 200–300g of your choice of protein (chicken, beef, tofu) or veg (onions, mushrooms, peppers, broccoli).
2. Cook until done.

COOKING UDON

1. Open the Udon and add hot water to a separate bowl to loosen, then drain and add to the pan
2. Pour in the Oriental Chef Sauce
3. Stir fry 2–3 mins until everything is coated and glossy.
4. Enjoy hot. Top with our roasted crispy garlic, sesame seeds, or chilli flakes if you like.

INGREDIENTS

Udon: Wheat Flour (65 %), Water, Modified Tapioca Starch, Salt, Acidity Regulators (Lactic Acid, Sodium Lactate, Acetic Acid, Sodium Malates, Glucono Delta-Lactone).

Stir Fry Sauce:: **Soy** Sauce, **Oyster** Sauce, **Sesame** Oil, Garlic & Onion