



### **Ingredients:**

2 medium carrots cut into 3" thin strips

6-8 green onions (using stems and onions, cut down center, then into 3" strips)

1 small cabbage cut into 1" pieces

3 pkg noodles (I use beef)

¼ cup corn oil

Accent

Tonkatsu sauce

### **Directions:**

Heat ¼ cup corn oil in heavy skillet. Heat water to boil noodles, using 1/3 less water than noodles call for. Add seasoning as soon as noodles and water start to boil. Boil noodles 3 minutes, drain immediately.

Put vegetables in hot oil and stir fry 2-3 minutes. Sprinkle with Accent and Tonkatsu sauce to taste. Cook until carrots are a bit tender yet crispy. About 5-6 minutes. Add drained noodles. Mix well. Add more sauce if needed.