

Zucchini Bread Recipes

Yaki Udon with Shrimp – Quick Japanese Stir-Fry

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Japanese** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz udon noodles
- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tbsp vegetable oil
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp fresh ginger, grated
- [ ] 2 green onions, sliced

Sauce

- [ ] 3 tbsp soy sauce
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp honey
- [ ] 1 tsp sesame oil
- [ ] 1/2 tsp crushed red pepper flakes (optional)

Instructions

1. Heat the vegetable oil in a large skillet or wok over medium-high heat; when it shimmers, add the shrimp and stir-fry until just pink, about 2 minutes per side.



2. Remove the shrimp and set aside; in the same pan, add garlic, ginger, and red pepper flakes, cooking for 30 seconds until fragrant.



3. Stir in the sauce ingredients, letting the mixture bubble gently; return the shrimp, then add the udon noodles, tossing everything together until the glaze coats the noodles.

4. Finish with sliced green onions and a drizzle of sesame oil; serve hot, garnished with extra sesame seeds if desired.

Nutrition per serving

420 kcal	28 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thick, add a splash of water or extra broth to loosen it.
- Taste before serving; you may need a pinch more soy sauce or a dash of honey.
- For a gluten-free version, swap soy sauce for tamari.