

Eat Well, Live Well.



Gyoza

VEGETABLE
Green Pastry
ギョーザ

VEGETARIAN YAKISOBA





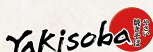
VEGETARIAN YAKISOBABA



RECIPE FOR 4 PEOPLE

INGREDIENTS

- A pack of **Yakisoba Ajinomoto**
 - A pack of **Vegetable Gyoza Green Pastry**
- Ajinomoto**
- 500 g of Japanese shiitake mushrooms
 - 1 shallot
 - 2 garlic cloves
 - 2,5 cm of fresh ginger
 - 1 tablespoon of rice vinegar
 - 2 tablespoons of soy sauce
 - 1 spring onion
 - Sesame oil



PREPARATION

1. Rinse the mushrooms and thinly slice the larger ones. Heat a tablespoon of sesame oil in a wok and sauté the mushrooms for 3 minutes. Remove them from the wok and set them aside. Finely chop the shallot, garlic and ginger.
2. Add another tablespoon of sesame oil to the wok. Sauté the shallot, garlic and ginger for about a minute. Add the mushrooms to the wok along with the rice vinegar and soy sauce. Finely chop and add the spring onion along with the **Ajinomoto Yakisoba** to the wok then sauté them.
3. At the same time, cook the **Ajinomoto Gyoza** in a frying pan – just follow the instructions on the back of the leaflet for a lip-smacking result!



SIDE SAUCE FOR 4 PORTIONS

INGREDIENTS

- 10 basil leaves
- 5cl of white wine vinegar
- 5cl of olive oil
- 1 teaspoon of wasabi paste
- 1 teaspoon of soy sauce

PREPARATION

1. For the sauce, blend the ingredients in a food processor or blender.
2. Serve the yakisoba in bowls and sprinkle with sesame seeds. Pour the sauce over the yakisoba just before eating.

If you have any enquiries or wish to receive our newsletter, you can write to us via the contact form on our website or using the following email address: contact_pro@afe.ajinomoto.com

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