

WildeBerryakiSoba

Ingredients:

2 tsp Fresh Minced Ginger ½ cup Carrots (cut on diagonal, small pieces)
6 oz Shredded Napa Cabbage ½ cup Green Beans (cut in half inch pieces)
3 Minced Scallions 6 small Bok Choy
Greens (spinach, chard or beet greens)
2 Tbsp Cooking Oil
8 oz Yaki Soba noodles (gluten-free versions are available)
1/3 cup WildeBerryaki

Directions:

Cook Yaki Soba noodles according to package direction, but omit seasoning packet.

Sauté scallions, carrots, green beans and ginger in heated oil for 3 minutes, then add greens, napa cabbage, yaki soba noodles and WildeBerryaki for an additional 2 minutes.

...you're ready to serve. It makes a main dish or side dish.

