

Udon Napolitan!

Here is another easy dish that you can make for breakfast, lunch or dinner in about fifteen or twenty minutes!

Ingredients:

- one packet of pre-cooked udon
- half an onion
- one green pepper
- other vegetables you like (spinach, carrots, garlic etc.)
- two or three sausages (you can substitute other meats or leave it out)
- salt and pepper
- cooking oil
- ketchup



Step ①



First, cut or slice the vegetables and sausages into bite-size pieces.

Step ②



Next, heat a frying pan over medium heat and add cooking oil (maybe one tablespoon). Then, add the sliced onions and other vegetables that take a while to cook and cook for two or three minutes.

Step ③



Next, add the remaining vegetables and sausages and cook until tender.

Step ④



Then, add the noodles and a little water (two or three tablespoons) to help soften the noodles. Mix everything together.

Step ⑤



Finally, season the dish with ketchup, salt and pepper to taste and mix. Place on a dish and enjoy!

Want a little spice in your life? How about topping your dish with Tabasco, Sriracha or another hot sauce?