

WAGYU MAZESOBA TWIN PACK

Cooking Instructions:
Serves 2 portions



Wagyu Mazesoba

1. Put sauce into microwaveable bowl and heat for 30 seconds.
2. Cook noodles in boiling water for 4 minutes. If you prefer a firmer texture, cook for 3 minutes.
3. While noodles are boiling, sear wagyu in a hot pan for 30 seconds 1 minute on each side. Rest, and slice. Note: Wagyu has been pre-cooked to Medium. If you'd like your beef more well done, simply cook in pan for longer.
4. Drain cooked noodles and put into the bowl with sauce.
5. Add wagyu, corn and other toppings. (Optional) Add an egg cooked your way.
6. Your mazesoba is now ready! Add 2 swirls of chilli oil and kombu vinegar or adjust to taste. 'Maze' or mix everything before enjoying.

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