

Pineapple Teriyaki Glaze with Yakisoba Noodles

Disney's Polynesian Village Resort
'Ohana



Ingredients

- 2 Cup Brown Sugar
- 1 ¾ Cups Soy Sauce
- ¾ Cup Rice Wine Vinegar
- 1 ¼ tbsp. Fresh Garlic, minced
- 1 ¼ tbsp. Fresh Ginger, minced
- 2 ¼ tbsp. Cornstarch
- 4 tbsp. Pineapple Juice, frozen concentrate
- Yakisoba Noodles (prepared)
- Shredded Red & Green Cabbage
- Shredded Bok Choy

Directions:

1. Dissolve all ingredients, except cornstarch and pineapple juice, in sauce pot. Bring to a boil.
2. Make a slurry with the cornstarch and pineapple juice, and slowly add to boiling mixture to thicken. Simmer for 30 minutes.
3. Strain through fine mesh strainer.
4. Sauté shredded red and green cabbage and bok choy in wok.
5. Add prepared Yakisoba noodles with Pineapple glaze and toss

NOTE: Yakisoba, literally "fried buckwheat," is a Japanese noodle.

