**INGREDIENTS:**

* 1/4 cup oyster sauce
* 1 tablespoon soy sauce
* 3 cloves garlic, minced
* 2 teaspoons freshly grated ginger
* 1 teaspoon Sriracha
* 1 (16-ounce) package Hong Kong-style pan-fried noodles
* Kosher salt and freshly ground black pepper, to taste
* 2 tablespoons canola oil
* 1 (3.5-ounce) package shiitake mushrooms
* 4 baby bok choy, coarsely chopped
* 1 cup mung bean sprouts, rinsed and drained

**DIRECTIONS:**

1. In a small bowl, whisk together oyster sauce, soy sauce, garlic, ginger and Sriracha; set aside.
2. Heat 1 tablespoon canola oil in a large skillet or wok over medium high heat. Add noodles and cook, stirring constantly, until golden brown and crispy, about 3-4 minutes; set aside.
3. Heat remaining 1 tablespoon canola oil in the skillet. Add mushrooms, and cook, stirring often, until tender, about 3-4 minutes. Stir in bok choy until just wilted, about 1 minute.
4. Stir in noodles and oyster sauce mixture until well combined, about 2 minutes. Stir in bean sprouts.
5. Serve immediately.