



Makes: 3 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes

Chow Mein

Chow Mein Sauce:

- 2 tbsp soy sauce
- 2 & 1/2 tsp cornstarch
- 2 tbsp oyster sauce
- 1 & 1/2 tbsp mirin
- 1 & 1/2 tsp sugar
- 1 & 1/2 tsp sesame oil
- 1/2 tsp white pepper

Noodles and Vegetables:

- 8 ounces chow mein noodles (Chinese egg noodles)
- 2 & 1/2 tbsp vegetable oil
- 1/2 small thinly sliced white onion
- 2 small peeled and julienne carrots
- 1/4 head shredded green cabbage
- 2 minced garlic cloves
- 2 thinly sliced green onions for garnish

Chow Mein Sauce:

In a mixing bowl whisk soy sauce and cornstarch together until fully combined. Add remaining sauce ingredients and whisk together. Set aside.

Noodles & Vegetables:

Soak noodles in boiling water for about 2 minutes, until al dente. Drain and set aside.

Place a large skillet or wok over high heat. Add oil to the hot skillet. Add onion, carrot, cabbage, and garlic and sauté for 2 to 3 minutes, constantly stirring with a wooden spoon.

Add drained noodles and toss together. Sauté for 2 to 3 minutes, or until noodles begin to crisp around the edges. Pour sauce over vegetables and noodles and toss together until evenly coated and fully absorbed, about 2 minutes.

Remove from heat, top with green onions and serve.

Recipe from Spoon Fork Bacon