

Chicken Lo Mein



Recipe

In a medium bowl, season the chicken with pepper, salt and 1 tablespoon of sesame oil. Mix thoroughly and set aside.

In a separate medium bowl, combine the chicken broth, remaining tablespoon of sesame oil, soy sauce, hoisin sauce, and cornstarch. Mix thoroughly and set aside.

Heat the vegetable oil in a wok or large pan over medium-high heat. Add the chicken and cook until no longer pink inside, 3-4 minutes. Remove the chicken from the pan and set aside.

Add the garlic and ginger to the pan and cook until fragrant. Add the mushrooms, onions, carrots, and sugar snap peas. Stir fry until the vegetables are tender.

Return the cooked chicken to the pan and add the cooked egg noodles and reserved sauce. Cook for 3 minutes, until everything is well-coated in the sauce.

Serve garnished with green onions.

Ingredients With Measurements

- 1 lb chicken breast, sliced
- 1 teaspoon pepper
- 1 teaspoon salt
- 2 teaspoon sesame oil, divided
- ¼ cup chicken broth
- 1 tablespoon soy sauce
- 1 tablespoon hoisin sauce
- 1 teaspoon cornstarch
- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 1 tablespoon minced fresh ginger
- ½ cup shiitake mushroom, sliced
- ½ cup onion, sliced
- ½ cup carrot, sliced
- ½ cup sugar snap peas, halved
- 4 servings cooked egg noodles
- 1 tablespoon green onions, chopped, for garnish

Ingredients Without Measurements

Chicken Breasts	Pepper	Salt
Sesame Oil	Chicken Broth	Soy Sauce
Hoisin Sauce	Cornstarch	Vegetable Oil
Garlic	Ginger	Mushroom
Onion	Carrot	Sugar Snap Peas
Egg Noodles	Green Onion	