

15 Minute Lo Mein

Author: [Pinch of Yum](#) Total Time: 20 minutes Yield: 4 1x



INGREDIENTS

Sauce:

- 2 tablespoon **dark soy sauce** (*sub regular soy sauce if needed*) ([Affiliate link](#))
- 1 tablespoon **light soy sauce** (*sub regular soy sauce if needed*) ([Affiliate link](#))
- 3 tablespoon **oyster sauce**
- 1 teaspoon **sesame oil**
- 1 teaspoon **sugar**
- 1 clove of **garlic**, grated (*optional*)

Lo Mein:

- 4–6 ounces **uncooked ramen noodles** ([Affiliate link](#))
- 1 tablespoon **sesame oil**
- 3 green **onions**, chopped (*separate green parts from white parts – you'll use both separately*)
- 160–240 grams julienne cut or chopped **vegetables like carrots, red peppers, cabbage, bok choy, mushrooms, or broccoli**
- 1–2 tablespoons **mirin**

INSTRUCTIONS

1. **Sauce:** Shake all the sauce ingredients together in a jar.
2. **Noodles:** Cook the noodles according to package directions. Drain and set aside.
3. **Lo Mein:** Heat the sesame oil in a large wok or skillet. Add the green onions (white parts) and vegetables to the hot pan. Stir fry until fork-tender, about 5 minutes. Add the mirin to loosen the browned bits up off the bottom of the pan. Add the cooked noodles and about half of the sauce – toss around in the hot pan to combine. Add more sauce if needed (I usually gauge the amount of sauce I want by the color of the noodles – you want a medium brown color, not too light, not too dark). Serve topped with remaining green onions!

Find it online: <https://pinchofyum.com/lo-mein>