

CHICKEN LO MEIN

Serves 6 | 1 hr

SUPPLIES

Pot

Wok (or large pan)

Bowl

Strainer

SAUCE INGREDIENTS

1 tbsp Brown sugar

2 tbsp Soy sauce

2 tbsp Dark soy sauce

1 tbsp Oyster sauce

1tbsp Hoisin sauce

1 tsp Sesame oil

CHICKEN INGREDIENTS

1.5lb Chicken breast

2 tbsp Soy sauce

1 tsp Ginger minced

3 cloves Garlic crushed

Olive oil

LO MEIN INGREDIENTS

10oz Lo mein egg noodle

Sugar snap peas

Shiitake mushroom

3 large carrots

1 Yellow onion

Green onion

DIRECTIONS

1. Cook the noodles. Then drain and set aside. Sprinkle some **sesame oil** to prevent them from sticking.
2. Whisk all the ingredients for the sauce together. Set aside.
3. Heat olive oil in wok, then add **chicken, soy sauce, ginger, and garlic**. Cook for around **5-7 minutes**, once the chicken has started to brown. Remove chicken and set aside.
4. In a pot, cook the **broccoli** for about **5 minutes**. Then cook the **carrots** for about **7 minutes**. Before removing the carrots, add the **sugar snap peas** and cook for an additional **1 minute**. Remove and set aside.
5. In the wok, add more olive oil, **shiitake mushrooms** and **onion**. Cook for **4 minutes**. Then add back the chicken and remaining veggies and cook for another **2 minutes**.
6. Add the noodles and sauce to the wok and cook for a few minutes or so. Turn of the heat and garnish with green onions.