



Rainbow Peppers and Shrimp With Rice Noodles
Martha Rose Shulman
45 minutes



Rice Noodles With Stir-Fried Chicken, Turnips, and Mushrooms
Martha Rose Shulman
45 minutes



Salmon Fried Rice
Susan Spungen
20 minutes



Ginger-Scallion Chicken
Melissa Clark
15 minutes



Stir-Fried Noodles
20 minutes

EASY

Longevity Noodles With Chicken, Ginger and Mushrooms

Recipe from **Grace Young**
Adapted by **Julia Moskin**

YIELD 2 to 3 main-dish servings
TIME 30 minutes

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During Chinese New Year, long noodles are eaten in all corners of China. “Longevity noodles,” also presented at birthday celebrations, are never cut or broken by the cook, and if they can be eaten without biting through the strands, it’s considered even more auspicious. Longevity noodles are usually stir fried, presenting challenges to the home cook.

Noodles should be stir-fried alone and lightly oiled so that they don’t clump together in the wok, and all ingredients must be completely dry so they sear properly. —**Julia Moskin**

Featured in: [The Long Pull Of Noodle Making](#).



Romulo Yanes for The New York Times. Food Stylist: Vivian Lui.

Asian, Chicken, Lo Mein, Dinner, Easy, Quick, Weekday, Main Course

Mark as **Cooked** | 1,569 ratings ★★★★★

INGREDIENTS

- 12 ounces thin fresh noodles, like lo mein or tagliarini
- 2 teaspoons toasted sesame oil
- 12 ounces boneless, skinless chicken thighs, cut into 1/4-inch-thick, bite-size slices
- 1 tablespoon finely shredded ginger
- 1 teaspoon plus 1 tablespoon Chinese rice wine or dry sherry
- 1 teaspoon cornstarch
- 1 teaspoon plus 1 tablespoon soy sauce
- Salt
- 1/4 teaspoon ground white pepper
- 2 tablespoons peanut or vegetable oil
- 1/4 teaspoon red pepper flakes
- 5 ounces (about 3 cups) thinly sliced Napa cabbage
- 4 ounces (about 2 cups) fresh shiitake mushrooms, stems removed, caps thinly sliced
- 1/2 cup finely shredded scallions

Add to Your Grocery List

[Ingredient Substitution Guide](#)

PREPARATION

Step 1

Bring a medium saucepan of water to boil over high heat and cook noodles until just done, 3 to 5 minutes, stirring to prevent sticking. Drain in a colander and rinse with cold water until cool, then shake well to remove water. Return noodles to pot, add sesame oil, and toss.

Step 2

Put chicken in a shallow bowl and add ginger, one teaspoon rice wine, cornstarch, one teaspoon soy sauce, 1/4 teaspoon salt and pepper. Mix gently to combine. In a small bowl, combine remaining one tablespoon rice wine and one tablespoon soy sauce.

Step 3

Heat a wok over high heat until a bead of water evaporates almost on contact. Swirl in one tablespoon peanut oil, add red pepper flakes and stir-fry 10 seconds using a metal spatula. Push pepper flakes aside and add chicken, spreading in a single layer to maximize contact with the wok. Let cook undisturbed one minute, until chicken begins to sear.


Step 4

Stir-fry chicken and pepper flakes together, tossing in the wok, for a minute or 2 until just done. Remove to a bowl. Add cabbage and mushrooms and stir-fry one minute until just wilted but not cooked. Empty into the bowl with chicken.

Step 5

Reheat wok, swirl in remaining one tablespoon peanut oil, and add noodles. Stir-

fry 30 seconds, moving constantly to heat through. Swirl soy sauce-rice wine mixture and add to wok along with chicken-vegetable mixture and scallions. Sprinkle on 3/4 teaspoon salt and stir-fry a minute or 2 until chicken and vegetables are heated through.



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COOKING NOTES

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Miriam | 3 years ago

Cook's Country has tested wok vs. skillet, and since American home stoves have a flat surface, a 12" skillet works better than a wok, 'cuz a wok is curved, so the heat source for a wok needs to be curved in order to work as intended.

👍 261 This is helpful



M.S. | 3 years ago

The order of operations and removing items from the pan and adding them back later can be important if you don't want watery stir fry. Cabbage and mushrooms are made of mostly water, the sauces have a lot of salt - adding things all at once is going to cause those ingredients to flush out all their water and into your pan. You'll essentially be stuck with something closer to ramen than stir-fry - not to mention bland with all the flavors diluted, no crisp edges on the chicken and veg.

👍 190 This is helpful



Miriam | 3 years ago

Could tofu be swapped for chicken, for vegetarians? Is there a certain type (hard vs soft) that would work best? Or would it cook differently? Thx!

👍 90 This is helpful



Elaine | 3 years ago

Very good for someone like me who is just beginning to stretch my wok muscles. Most of this recipe is prep. Make sure to prepare everything so that you can be quick once the cook time starts. I added shredded carrots, and it was a nice touch. Xīnnián kuàilè!

👍 55 This is helpful

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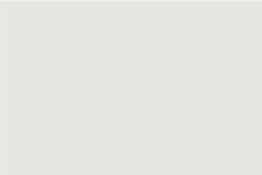


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Adapted from "Stir-Frying to the Sky's Edge" by Grace Young (Simon & Schuster, 2010)

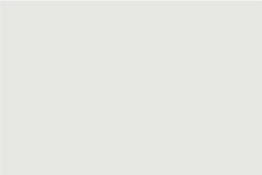
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Julia Moskin, Ina Garten

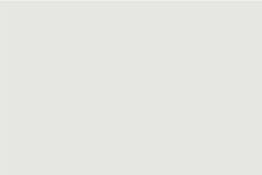
50 minutes



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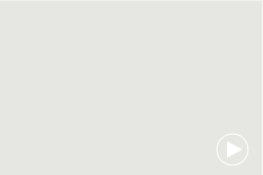
About 1 1/2 hours



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Julia Moskin, James Beard, Andre...

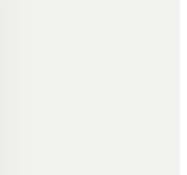
1 hour



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Julia Moskin

1 1/2 hours, plus rising




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Julia Moskin

40 minutes


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25 minutes



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Melissa Clark
45 minutes

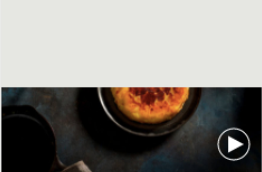


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Yewande Komolafe
30 minutes


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