

Chow Mein

2 servings
15 minutes

Ingredients

2 tbl soy sauce
1 tbl sherry
1 ½ tsp vinegar
splash of sesame oil
½ tsp of sugar
3 oz Dry Chow Mein Noodles (I like Sun Luck)
1 tbl peanut oil
½ cup sliced onion
1 rib celery sliced on the diagonal
½ cup assorted vegetables (carrots, snow peas, baby corn, bamboo shoots, etc)
1 cup shredded cabbage

Directions

Mix first five ingredients in a small bowl and set aside. Boil noodles according to package directions and drain.

Meanwhile in a sauté pan or wok heat oil over high heat. Add onions and celery and cook for one minute, add remaining veggies except cabbage. Add drained, cooked noodles to wok and toss with vegetables for another 30 seconds.

Add sauce and cabbage to wok and toss until cabbage is wilted. Serve immediately.