



Chicken Lo Mein

For Sauce:

- 1 Tbsp brown sugar
- 2 Tbsp soy sauce
- 2 Tbsp dark soy sauce
- 1 Tbsp oyster sauce
- 1 tsp hoisin sauce
- 1 tsp ground black pepper
- 1 tsp sesame oil

For remaining:

- 1 pkg Udon noodles
- 3 green onions, chopped

For Chicken:

- 2 chicken breasts, cut in small pieces
- 2 Tbsp soy sauce
- 1 tsp fresh ginger, minced
- 3 cloves garlic, crushed
- 2 Tbsp olive oil

For Veggies:

- 2 Tbsp olive oil
- 2 cups finely shredded cabbage
- 1 cup red pepper, julienned
- 1 large onion, sliced

In a medium bowl, toss the chicken with the soy sauce, ginger, and garlic.

Cook noodles according to package instructions. Drain and set aside.

In a small bowl, whisk all the sauce ingredients together, and set aside.

Heat 2 Tbsp olive oil well in a large wok. Once nice and hot, add chicken and cook for about 5 minutes or until the chicken starts to brown and is no longer pink inside. Transfer chicken to a plate and set aside.

Add the other 2 Tbsp olive oil to the wok and then add the cabbage and onion to the wok. Cook 1-2 minutes while tossing. Add the red pepper and continue cooking to desired tenderness.

Add the chicken back to the wok. Add the cooked noodles, prepared sauce and toss everything together.

Garnish with green onions and serve.