

Chicken Chow Mein

<http://unihomemaker.com/2012/09/05/chicken-chow-mein/>

Ingredients:

- 1 pound of chicken tenders, cut into strips
- 1/2 cup of rice wine
- 1 teaspoon of sugar
- 1 teaspoon of corn starch
- 1 teaspoon of soy sauce divided, 1/2 teaspoon for the marinade and 1/2 teaspoon for the stir-fry
- 2 teaspoons of sesame oil divided, 1 teaspoon for the marinade and 1 teaspoon for the stir-fry

- 1/2 of a cabbage, thinly sliced (I used Taiwan cabbage I got from my local Asian market. It has a slight sweetness compare to a regular cabbage)
- 1 large carrot, julienne
- 10 shiitake mushrooms, sliced
- 2 stalks of celery, sliced on an angle
- 1 pound of wu-mu dried noodles, cooked according to package direction (I found mine at my local Asian market)
- oil for cooking
- salt and pepper for seasoning
- 1 scallion, finely chopped
- a handful of cilantro, chopped

Preparation:

In a medium bowl, combine chicken, wine, sugar, corn starch, soy sauce and sesame oil. Let it marinade for 1 hour.

In a large pan over medium high heat add oil and chicken. Brown chicken, about 5-7 minutes. Then add mushroom, carrots, celery and cabbage. Cook until cabbage looks slightly wilted. Then add your cooked noodles, the remaining soy sauce and sesame oil. Use a kitchen tong to incorporate everything. Check for seasoning before transferring to a platter. Garnish with scallion and cilantro.