

Chicken Lo Mein

Serves 4

Sriracha Roasted Veggies

- 227 g cremini mushrooms, quartered
- ½ pepper red pepper, sliced
- 1 T sesame oil
- 1 to 2 tsp sriracha hot sauce

Sauce:

- 3 T soy sauce
- 1 T hoisin sauce
- 2 tsp sesame oil
- 2 T hot water

Mein:

- 227 g lo mein noodles (or ramen noodles), fresh or dried
- 1 tsp sesame oil
- 1 T vegetable oil
- 450 g boneless chicken breast, sliced thin
- ½ head green cabbage, shredded (about 3 C)
- 1 large carrot, grated

Garnish:

- Fresh scallions, chopped
- Sesame seeds



Sriracha roasted vegetables:

1. Heat the oven to 200°C.
2. In a small bowl, toss quartered **mushrooms** and **red peppers** with the **sesame oil** and **sriracha**. Spread out on a baking sheet.
3. **Bake for 15 minutes** until tender and blistered in spots.

Sauce:

1. In a small bowl, stir the **soy sauce**, **hoisin sauce**, **sesame oil**, and **hot water** together.
2. Set aside.

Noodles:

1. Bring a large amount of salted water to a boil.
2. Add the **noodles** and cook until tender
3. Drain the noodles and toss with **sesame oil** to prevent sticking.

Cook the chicken:

1. Heat a wok over medium-high heat.
2. Once hot, add the **vegetable oil** once that's hot, add the **chicken**.
3. Cook until the chicken is just barely cooked through, **5 to 6 minutes**, stirring frequently. (The chicken will continue to cook with the vegetables, so it's ok if it seems a little undercooked.)

Add the vegetables:

1. When chicken is cooked, add **cabbage** and **carrots**, and continue to stir and cook until the veggies wilt and the liquid they release is mostly evaporated, **2 to 3 minutes**.

Add the noodles and sauce:

1. Add **noodles** along with **sauce** and stir with the **chicken** and **veggies** to combine. The sauce should coat the noodles and other ingredients. If the dish seems too dry, add more water.
2. Taste and adjust the flavor to your liking. It might need another dash of soy sauce, for example.

Serve:

Serve topped with scallions, **sesame seeds**, and **roasted veggies**.