

Ginger Scallion Hokkien Noodles

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-fried-hokkien-noodles-recipe>

Ingredients:

- 8 ounces boneless skinless chicken thighs cut into thin strips
- 1 teaspoon cornstarch
- vegetable oil
- 1 teaspoon soy sauce plus 1 1/2 tablespoons, divided
- 6 slices ginger
- 8 scallions julienned
- 1 red chili sliced, optional
- 1 pound hokkien noodles cooked, or fresh lo mein noodles
- 2 tablespoons Shaoxing wine can substitute another other rice wine or dry sherry
- 2 teaspoons dark soy sauce mostly for color
- 8 ounces boneless skinless chicken thighs cut into thin strips
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Nutrition:

1. Calories: 1470 calories
2. Carbohydrate: 139 grams
3. Cholesterol: 75 milligrams
4. Fat: 84 grams
5. Fiber: 11 grams

6. Protein: 44 grams
 7. SaturatedFat: 11 grams
 8. Sodium: 1590 milligrams
 9. Sugar: 1 grams
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