

Chinese Crispy Noodles (Chow Mein)

Yield: 2 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-recipe-with-wide-egg-noodle>

Ingredients:

- 1 tablespoon oyster sauce
- 2 tablespoons Chinese cooking wine shaoxing wine, sub Dry Sherry, Mirin, Note 1
- 1 1/2 tablespoons soy sauce light or all purpose, not dark soy
- 1/4 teaspoon sesame oil
- 1 teaspoon sugar
- 1 dash white pepper
- 3/4 cup chicken stock 185ml, / broth , low sodium
- 3 tablespoons cornflour / corn starch
- 200 grams chow mein noodles / 8 oz fresh, Note 2
- 4 tablespoons water separated
- 2 tablespoons peanut oil or vegetable or canola
- 150 grams chicken / 5 oz, thinly sliced
- 1 tablespoon peanut oil if needed, or vegetable or canola
- 3 garlic cloves finely chopped
- 1/2 onion sliced
- 1 carrot small, halved lengthwise then sliced on diagonal
- 1 bok choy stems and leaves separated with stems cut vertically into sticks.
- 2 shallots /scallions, cut into 5cm/2" pieces
- 2 cups cabbage cut into 2.4cm / 1" squares
- 1/2 cup water 125ml