

# Chinese New Year Long Life Noodles

Yield: 2 min  
Total Time: 10 min

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

## Ingredients:

- 1 1/2 teaspoons oyster sauce
- 1 teaspoon sesame oil
- 1/2 teaspoon chinese rice wine or gin
- 1 1/2 teaspoons ginger finely sliced
- 1/2 teaspoon soy sauce thin or supreme
- 1/2 teaspoon sugar
- 1/2 teaspoon cornstarch
- 1/8 teaspoon salt
- white pepper to taste
- 1/2 pound chicken thinly sliced
- 1 cup chicken stock
- 1 1/2 tablespoons cornstarch mixed with 3 tablespoons cold water
- 1 tablespoon oyster sauce
- 1 tablespoon sesame oil
- 1/2 teaspoon dark soy
- 1 teaspoon sugar
- 1/8 teaspoon salt
- white pepper to taste
- 3 tablespoons cooking oil
- 1/2 pound egg noodles fresh, cooked
- 1 1/2 tablespoons ginger thinly sliced
- 2 teaspoons garlic minced
- 1/2 cup bamboo shoots strips
- 1/4 pound baby bok choy or Chinese broccoli
- 5 mushrooms black Chinese, soaked 30 minutes, stems discarded, sliced
- 3 green onions cut into 1 1/2-inch pieces

## Nutrition:

1. Calories: 990 calories
2. Carbohydrate: 111 grams
3. Cholesterol: 175 milligrams
4. Fat: 39 grams
5. Fiber: 9 grams
6. Protein: 48 grams
7. SaturatedFat: 5 grams
8. Sodium: 1150 milligrams
9. Sugar: 11 grams

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