

CopyCat P.F. Chang's Lo Mein

Ingredients

8 ounces lo mein noodles

2 tablespoons olive oil

1 bag frozen mixed veggies of your choice

Sauce

1 tablespoon minced garlic

1/4 cup soy sauce

1 tablespoon sugar

2 teaspoons sesame oil this makes a huge difference

1 teaspoon minced ginger

1 teaspoon sriracha

Directions

In a small bowl, whisk together the soy sauce, sugar, sesame oil, garlic, ginger, and sriracha. Set aside.

In a large pot of boiling water, cook the lo mein noodles according to package instructions. Drain well.

Heat about two tablespoons of olive oil in a large skillet over medium-high heat. If you want to add chicken or beef to your dish, now is the time to cook it in this olive oil. Add bite-sized pieces of chicken, steak, or ground beef and cook until brown and no longer pink in the center. Then, add frozen veggies and cook, stirring often, until heated through and tender.

Stir in the cooked noodles and sauce mixture, and gently toss to combine. Serve immediately.