

CopyCat Panda Express Chow Mein

Ingredients

Lo Mein Sauce:

- 1/2 cup soy sauce
- 1/4 cup sugar
- 2 tablespoons cooking wine
- 2 tablespoons oyster sauce
- 1 tablespoon hoisin sauce
- 1 garlic clove chopped
- 2 teaspoons fresh ginger minced
- 2 tablespoons green onions minced
- 1/4 teaspoon sesame oil

Chow Mein Ingredients:

- 14 ounces lo mein noodles or 2 packages of Yakisoba noodles (dry) prepared without seasoning packages
- 2 tablespoons cooking oil (use vegetable, olive oil, or oil of your choice)
- 2 cups napa cabbage sliced
- 1 large sliced white onion
- 3 celery stalks cut diagonally into 1/4 inch slices

Directions

In a small bowl, whisk together soy sauce, sugar, cooking wine, oyster sauce, hoisin sauce, garlic, ginger, green onions, and sesame oil; set aside.

Prepare lo mein noodles by placing them in large pot of boiling water. Cook according to package directions. When noodles are done, drain and rinse them.

Heat 2 tablespoons of oil in a wok or large skillet over medium-high heat. Add onion and celery, and cook, stirring

often, until tender, about 3-4 minutes, the onions will begin to become translucent.

Stir in cabbage until heated through, about 1 minute. Add noodles, and 1/2 cup of sauce, toss until well combined and the noodles are heated for about 2 minutes.

Serve immediately.