

CopyCat Panda Express Chow Mein

Ingredients

2 (5.6-ounce) packages refrigerated Yaki-Soba, seasoning sauce packets discarded*

$\frac{1}{4}$ cup reduced sodium soy sauce

3 cloves garlic, minced

1 tablespoon brown sugar, packed

2 teaspoons freshly grated ginger

$\frac{1}{4}$ teaspoon white pepper

2 tablespoons olive oil

1 onion, diced

3 ribs celery, sliced diagonally

2 cups shredded cabbage

Directions

In a large pot of boiling water, add Yaki-Soba until loosened, about 1-2 minutes; drain well.

In a small bowl, whisk together soy sauce, garlic, brown sugar, ginger and white pepper; set aside.

Heat olive oil in a large cast iron skillet over medium high heat. Add onion and celery, and cook, stirring often, until tender, about 3-4 minutes. Stir in cabbage until heated through, about 1 minute.

Stir in Yaki-Soba and soy sauce mixture until well combined, about 2 minutes.

Serve immediately.