

## Cantonese Chicken Chow Mein

Jacob · 30/09/2024



### Prep Time

15 mins

### Difficult

Medium

### Servings

55 mins

### Description

Panfried chow mein noodles are tossed in a light Asian sauce and topped with tender slices of chicken and crisp vegetables

### Ingredients

- - 2 tablespoons water - 1 teaspoon rice wine vinegar - 1 teaspoon soy sauce - 1 teaspoon cornstarch - 1 teaspoon sesame oil - ¼ teaspoon ground black pepper - 1 skinless
- boneless chicken breast half
- thinly sliced - ½ cup chicken broth - 1 tablespoon soy sauce - 2 teaspoons oyster sauce - 1 teaspoon rice wine vinegar - 1 teaspoon white sugar - ¼ cup canola oil
- divided - 1 pound chow mein noodles - 1 stalk celery
- thinly sliced on the diagonal - 1 carrot
- cut into matchstick-size pieces - ¼ cup bean sprouts - ¼ cup thinly sliced onion - 1 green onion
- thinly sliced

### Instructions

1. Whisk water
2. 1 teaspoon rice wine vinegar
3. 1 teaspoon soy sauce
4. cornstarch
5. sesame oil
6. and black pepper together in a bowl until marinade is smooth. Add chicken and marinate
7. about 15 minutes. Stir chicken broth
8. 1 tablespoon soy sauce
9. oyster sauce
10. 1 teaspoon rice wine vinegar
11. and sugar together in a bowl until seasoning mixture is well combined. Heat 3 tablespoons canola oil in a large skillet over medium heat; cook and stir noodles until golden brown and crisp
12. about 1 minute. Transfer noodles to a platter. Pour the remaining 1 tablespoon into skillet with the oil; cook and stir chicken over high heat until no longer pink in the center
13. about 5 minutes. Add seasoning mixture
14. celery
15. carrot
16. bean sprouts
17. onion
18. and green onion; cook and stir until sauce thickens
19. about 30 seconds. Pour chicken mixture over noodles. Recipe Tip You can use pancit noodles or Cantonese noodles for the chow mein.