



Shrimp Chow Mein

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This shrimp chow mein is delicious it tastes just like takeout The flavors are spoton the vegetables are slightly crunchy and the sauce is light but enough to coat the noodles veggies and shrimp

Ingredients

- - 8 ounces chow mein noodles - ¼ cup chicken stock - 2 tablespoons dry sherry - 2 tablespoons oyster sauce - 1 ½ tablespoons soy sauce - 2 teaspoons toasted sesame oil - 1 teaspoon light brown sugar - ¼ teaspoon ground black pepper - 2 tablespoons canola oil - ½ cup matchstick carrots - ½ cup thinly sliced onion - ½ stalk celery
- diagonally sliced - 1 ½ tablespoons finely chopped fresh ginger - 1 teaspoon finely chopped garlic - ¾ pound uncooked medium shrimp
- peeled and deveined - 1 cup bean sprouts - 4 stalks green onions
- thinly sliced on the diagonal - 2 cups fresh baby spinach

Instructions

1. Fill a large pot with lightly salted water and bring to a rapid boil. Cook noodles at a boil until tender yet firm to the bite
2. 3 to 5 minutes. Drain
3. rinse
4. and set aside. Meanwhile
5. whisk together chicken stock
6. sherry
7. oyster sauce
8. soy sauce
9. sesame oil
10. brown sugar
11. and pepper in a small bowl. Heat a large 12-inch cast iron skillet or wok over medium-high heat until hot. Add canola oil and swirl to coat the bottom of the pan; heat until it just begins to smoke. Add carrots
12. onion
13. celery
14. ginger
15. and garlic to hot oil and cook
16. stirring constantly
17. just until vegetables begin to soften
18. about 1 minute. Add shrimp and cook
19. stirring constantly
20. until almost done
21. about 2 minutes. Push vegetables and shrimp to one side of the pan and add chicken stock mixture; stir constantly until sauce is hot. Add noodles and stir well to mix with sauce and vegetables (using a metal spatula and chopping noodles slightly helps to mix this together.) Cook
22. stirring constantly
23. until the noodles have absorbed the sauce
24. about 2 minutes. Stir in bean sprouts and green onions and cook
25. stirring constantly
26. until just cooked
27. 1 to 2 minutes. Remove from heat and stir in baby spinach until just wilted. Serve immediately.