

StirFried Shanghai Noodles

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

Use the best freshest ingredients you can find This Shanghai noodle dish is a delicious combination of sweet salty spicy and savory flavors

Ingredients

- - 1 (12 ounce) package fresh Chinese egg noodles - 1 (8 ounce) package bean sprouts - 2 tablespoons canola oil - 1 chicken breast half
- cut into matchstick-sized strips (Optional) - 2 stalks celery
- cut into matchsticks - 3 green onions
- sliced into thin strips - 2 cloves garlic
- crushed - 1 tablespoon XO sauce (Optional) - 4 ounces oyster mushrooms
- cut into matchsticks - 3 tablespoons mushroom-infused soy sauce - 2 tablespoons oyster sauce - 1 tablespoon brown sugar - ½ cup unsalted chicken stock

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook noodles in boiling water
2. stirring occasionally
3. until noodles just start to soften
4. 3 to 5 minutes. Drain. Fill a large bowl with ice and cold water. Bring a large pot of lightly salted water to a boil. Add bean sprouts and cook
5. uncovered
6. until stems start to become translucent
7. 2 to 3 minutes. Drain in a colander and immediately immerse in the ice water for several minutes to stop the cooking process. Drain. Heat oil in a wok over medium-high heat until starting to smoke. Add chicken
8. celery
9. green onions
10. garlic
11. and XO sauce. Stir-fry for 2 minutes. Add mushrooms and cook until slightly browned
12. 3 to 4 minutes. Add the cooked noodles
13. cooked bean sprouts
14. soy sauce
15. oyster sauce
16. and brown sugar. Cook for 3 to 5 minutes. Add chicken stock; reduce heat to low. Cover and simmer until noodles are tender yet firm to the bite
17. 2 to 3 minutes. more. Cook's Notes: Substitute pork tenderloin for the chicken if desired. Feel free to substitute a pinch of red pepper flakes for the XO sauce and regular soy sauce for the mushroom-infused version.