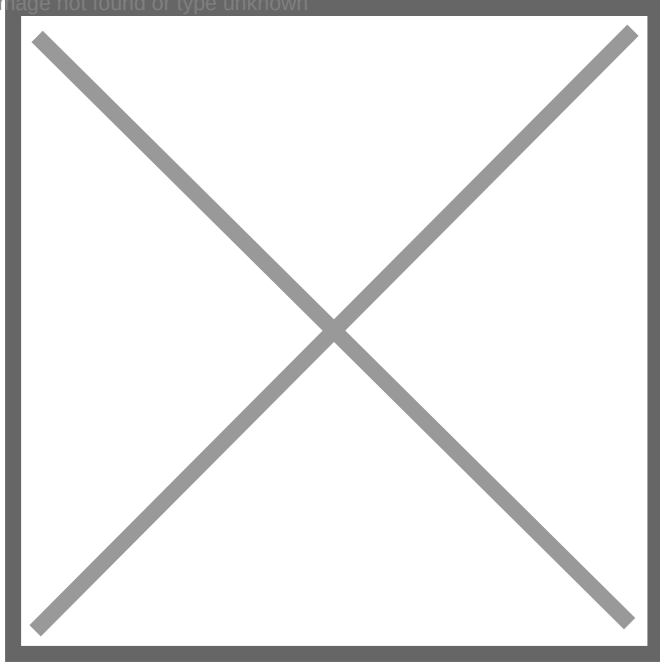




Easy Shrimp Chow Mein

Jacob · 30/09/2024

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Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This is a very quick and tasty shrimp chow mein recipe You can serve over rice instead of chow mein noodles for a different take on the dish

Ingredients

- - 1 (6 ounce) package chow mein noodles - $\frac{1}{4}$ cup vegetable oil - 1 cup chopped onions - 2 pounds uncooked medium shrimp
- peeled and deveined - 1 (14 ounce) can beef consommé - 1 cup diced celery - $\frac{1}{2}$ teaspoon salt - 1 (8 ounce) package bean sprouts - 1 (4 ounce) can sliced mushrooms
- drained - ? cup cold water - 2 tablespoons cornstarch - 2 teaspoons soy sauce - 1 teaspoon white sugar

Instructions

1. Bring a large pot of water to a boil. Add chow mein noodles and cook over medium heat until cooked through but still firm to the bite
2. 4 to 5 minutes. Drain and rinse with cold water. While noodles cook
3. heat oil in a large pot over medium heat. Add onions and cook and stir until golden
4. 5 to 7 minutes. Add shrimp and cook and stir until they are bright pink on the outside and the meat is opaque
5. about 5 minutes. Add consomme
6. celery
7. and salt; cook
8. covered
9. for 5 minutes. Add bean sprouts and mushrooms and bring to a simmer. Blend water
10. cornstarch
11. soy sauce
12. and sugar together in a small bowl. Add mixture to the pot and simmer for 5 minutes. Serve over cooked chow mein noodles. Cook's Note: I have made it with both shrimp
13. which is excellent
14. and beef. If you use beef
15. a sirloin steak will turn out a bit more tender
16. but a round steak will work just fine.