

Chinese Vegetarian Chow Mein

Yield / Servings: 10



Ingredients:

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| AMOY Chinese Stir-fry Sauce | 2 oz |
| AMOY Chow Mein Noodles | 6 oz |
| Canola Oil | 0.5 oz |
| Sugar Snap Peas | 1 tsp |
| Edamame | 2 oz |
| Mushrooms, sliced | 0.25 cup |
| Red Bell Pepper, chopped | 1 Tbsp |
| Scallion, sliced | 0.25 Tbsp |
| Napa Cabbage, sliced | 1 cup |
| Fresh Bean Sprout | 1/2 cup |

Preparation:

1. Amoy Noodles: Blanch in boiling water for 3-4 minutes, then drain and cool in cold / running water.
2. Heat a wok add the vegetable oil, when hot add peppers and mushrooms, peas, saute quickly till softened, add cabbage, saute till slightly wilted, add noodles stir well, then add sauce blend all ingredients and garnish with scallions.