



Ingredients:

AMOY Lo Mein or Chow Mein Noodles 5 lbs

(Thaw noodles and by blanching in hot water for 2-3 minutes, cool under cold water and set aside)

Chicken (skinless, sliced into small strips) 5 lbs

Chicken Marinade - Mix together and marinade the chicken for 15 minutes

Soy Sauce 1 cup

Rice Wine 1/2 cup

Minced Garlic 2/3 cup

Corn starch 1/3 cup

Vegetable or Peanut oil 1 1/2 cups

Minced Ginger 2/3 cup

Sliced Mushrooms 2 1/2 lbs

Green onions - cut into 1-inch sections 7 cups

Bok Choy or snow peas 15 cups

Oyster Sauce - Mix together

Chicken Broth 1/2 gallon

Oyster Sauce 2 cups

Rice Wine 1/2 cup

Soy Sauce 2 Tbsp

Sesame oil 2 Tbsp

Corn Starch 1/2 cup

Preparation:

1. In a bowl, marinate chicken in the chicken marinade, toss to coat.
2. Cook the marinated chicken in 3/4 cup of Vegetable or Peanut Oil and set aside.
3. Add the remaining 3/4 cup of Oil, and heat until hot. Sauté the ginger, mushrooms and green onions and Bok Choy about 1 minute. Add the Oyster sauce and cook, stirring constantly to prevent lumps, until thickened (approx. 1-2 minutes). Add the noodles and chicken and toss lightly. Transfer to serving platter.