

Shaomai Lo Mein

Yield / Servings: 4



Ingredients:

AMOY Shaomai , deep fry for 1-2 minutes	20 each
AMOY Lo Mein Noodles	1 lb
Broccoli florets (blanched)	1 cup
Carrots (sliced and blanched)	1/2 cup
Garlic cloves	2
Onion (medium sized and diced)	1
Bamboo Shoots	1/4 cup
Water Chestnuts	1/4 cup
Scallions (chopped, to garnish)	1/4 bunch
Vegetable oil	2 Tbsp
Teriyaki sauce (with 2 tsp. of cornstarch)	4 oz

Preparation:

1. Thaw noodles in boiling water for 1-2 minutes. Drain and cool in cold running water.
2. Stir-fry all the vegetables together.
3. Add Shaomai and teriyaki sauce. Let cook for an additional 2 minutes.
4. Add Lo Mein noodles. Mix together and serve with chopped scallions as garnish.