

# Chicken-Shrimp Lo Mein

## For the chicken:

- 2 lb boneless, skinless chicken thighs, sliced into  $\frac{1}{2}$  inch strips
- 1 tablespoon light soy sauce
- $\frac{1}{2}$  teaspoon white pepper
- $\frac{1}{4}$  teaspoon kosher salt
- 2 tablespoon cornstarch
- 2 tablespoons vegetable oil

## For the sauce:

- $\frac{1}{2}$  cup sake
- $\frac{1}{2}$  cup honey
- $\frac{1}{4}$  cup rice vinegar
- 3 tablespoons soy sauce
- 6 tablespoons sugar

## Directions:

Coat chicken with seasonings and marinate in the refrigerator for about 20 minutes. Heat a 12 inch skillet on medium high with 3 tablespoons vegetable oil. Add chicken strips to pan and sear on either side for about 3-4 minutes. Do in batches if your skillet is too crowded. Mix ingredients for the sauce together, and mix  $\frac{1}{4}$  cup water with  $\frac{1}{4}$  cup cornstarch. Bring the ingredients for the sauce to a boil and add the cornstarch mixture slowly, boil 1-2 minutes, your sauce will thicken resembling honey and place chicken in sauce to coat. Keep covered with heat off as you assemble your bowls.



## For the noodles and shrimp:

- 10 ounces dried Chinese egg noodles
- 1 lb of shrimp

## For the sauce:

- 1 tbsp Penzeys chicken soup base, dissolved in hot water (substitute bouillon)
- $\frac{1}{4}$  cup oyster sauce
- 3 tablespoons tamari soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon Sriracha chili sauce (or more for spicier sauce)

## For the Lo Mein:

- 2 tablespoons vegetable oil
- 1 tablespoon sesame oil
- 6 cloves minced garlic
- 3 tablespoons minced ginger
- 3 cup thinly sliced shiitake and cremini mushrooms
- 1 fennel bulb,  $\frac{1}{4}$  inch dice or 2 stalks celery, thinly sliced
- 2 cups julienned carrots
- 6 cups shaved napa cabbage (about  $\frac{1}{4}$  of a medium cabbage), hand slicer is great for this job
- 1 bunch scallions, white and green parts, sliced
- 1 pound shrimp, peeled and deveined
- 2 teaspoons Chinese five spice powder
- salt and pepper to taste
- 2 tablespoons cornstarch, mixed with 2 tbsp water
- fresno chiles sliced for garnish and cilantro, if desired

## Directions:

### For the sauce:

Combine the bouillon, oyster sauce, soy sauce, sesame oil and Sriracha in a large glass measuring cup or small bowl and set aside.

### For the noodles:

In a large pot of salted boiling water, cook the noodles according to their package directions. Drain and set aside.

Add 2 tablespoons sesame oil to skillet or wok and sauté scallions, garlic, fennel/celery, carrots for a couple of minutes. Add mushrooms and continue to sauté until mushrooms are tender (adding a bit more oil if necessary), then add cabbage and a bit of your sauce to coat vegetables (approximately 5 minutes). Dissolve cornstarch in cold water. Add cornstarch liquid and one-half of reserved broth.

### For Shrimp:

Season your shrimp with salt and pepper and some sprinkle with Chinese five spice powder. Heat 1 tablespoon vegetable oil in a large skillet or wok over medium-high heat. Cook and stir shrimp in hot oil until pink, 2 to 3 minutes and cooked through.

### Assemble your Lo Mein:

Take the remainder of your broth and combine it with the noodles, vegetables and heat gently. Divide noodles in bowls and top with chicken and shrimp. Garnish with scallions, cilantro and fresno chilis if desired and serve immediately!