

Chicken Lo Mein

Photo and recipe from Chayie's Heimish Bundt Cakes

Ingredients

Cooked spaghetti
1 small-medium onion
cubed chicken tenders
soy sauce
sesame oil
4 T sweet & sour duck sauce
optional:
sliced mushrooms
broccoli
baby corn



Method

1. Cube chicken tenders and soak in in soy sauce & sesame oil.
2. Dice and saute onion until golden.
3. Add Chicken to onions and saute for a few minutes.
4. Add 4 T sweet & sour duck sauce, and soy sauce and sesame oil to taste (about 1-2 TB).
5. If desired, add sliced mushrooms, broccoli and baby corn.
6. Cook for 20-30 minutes to allow flavors to mix well.
7. Add cooked spaghetti and mix well. You can simmer for a few minutes on low flame, or serve it as is.

