

Copycat Panda Express Chow Mein That's Faster Than Takeout

This copycat recipe stands out for several reasons:



TIME
10 min

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INGREDIENTS

- 8 oz chow mein noodles
- 2 tablespoons vegetable oil
- 1 cup sliced cabbage
- 1 cup bean sprouts
- 1/2 cup sliced carrots
- 3 green onions, chopped
- 3 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 1 teaspoon sesame oil
- Salt and pepper to taste

DIRECTIONS

1. Cook the chow mein noodles according to package instructions. Drain and set aside.
2. In a large skillet or wok, heat the vegetable oil over medium-high heat.
3. Add the cabbage, carrots, and green onions. Stir-fry for about 2-3 minutes until the vegetables are tender.
4. Stir in the bean sprouts and cooked noodles, tossing everything together.
5. Pour in the soy sauce, oyster sauce, and sesame oil. Mix well and cook for another 2 minutes.
6. Season with salt and pepper to taste, then serve hot.

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Original recipe: <https://chefmaniac.com/copycat-panda-express-chow-mein-thats-faster-than-takeout/>