

Easy Chicken Spaghetti Lo Mein - Your New Favorite Weeknight Fix

Easy Chicken Spaghetti Lo Mein



TIME
30 min

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INGREDIENTS

- 8 oz spaghetti noodles
- 2 tbsp olive oil or sesame oil
- 1 lb chicken breast or thighs, thinly sliced
- 2 cups mixed vegetables (like bell peppers, carrots, broccoli, or snow peas)
- 3 cloves garlic, minced
- 1/4 cup soy sauce
- 1 tbsp oyster sauce
- 1 tbsp hoisin sauce
- 1 tbsp rice vinegar or white vinegar
- 1 tsp sugar
- 1 tsp cornstarch + 2 tbsp water (optional for thickening sauce)
- Green onions or sesame seeds, for garnish

? Swaps and Notes:

Gluten-free? Use tamari or coconut aminos and gluten-free noodles.

Vegetarian? Swap chicken for tofu, tempeh, or mushrooms.

No hoisin? Add a dash of peanut butter or skip for a cleaner flavor.

Add heat: Toss in some sriracha or red pepper flakes.

??? Instructions:

Cook spaghetti: Boil according to package directions. Drain and set aside.

Sear the chicken:In a large skillet or wok, heat oil over medium-high. Add sliced chicken and cook until browned and cooked through. Remove and set aside.

Cook the veggies:In the same skillet, add a little more oil if needed. SautØ garlic and mixed vegetables for 4-5 minutes until tender-crisp.

Make the sauce:In a small bowl, whisk together soy sauce, oyster sauce, hoisin, vinegar, sugar, and optional cornstarch slurry.

Combine everything:Return chicken to the skillet. Add the cooked noodles and pour in the sauce. Toss everything together and cook for 2-3 more minutes until well coated and heated through.

Serve:Garnish with chopped green onions or sesame seeds and enjoy hot.

? Tips for Success:

Slice chicken thinly for faster cooking and better bite.

Prep your ingredients before you start cooking-things move fast!

Leftover cooked spaghetti works great and makes this dish even quicker.

? Serving Suggestions & Pairings:

Blueberry Lemonade - a fruity balance to the savory flavors

Easy Turkey Wings - for an extra protein boost

Sheet Pan Quesadillas - great for feeding a hungry crowd with mixed tastes

One-Pan Breakfast Bake - makes an awesome next-day lunch when served cold or reheated

? Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days.

DIRECTIONS

1. Cook spaghetti:Boil according to package directions. Drain and set aside.
2. Sear the chicken:In a large skillet or wok, heat oil over medium-high. Add sliced chicken and cook until browned and cooked through. Remove and set aside.
3. Cook the veggies:In the same skillet, add a little more oil if needed. SautØ garlic and mixed vegetables for 4-5 minutes until tender-crisp.
4. Make the sauce:In a small bowl, whisk together soy sauce, oyster sauce, hoisin, vinegar, sugar, and optional cornstarch slurry.
5. Combine everything:Return chicken to the skillet. Add the cooked noodles and pour in the sauce. Toss everything together and cook for 2-3 more minutes until well coated and heated through.
6. Serve:Garnish with chopped green onions or sesame seeds and enjoy hot.
7. ? Tips for Success: Slice chicken thinly for faster cooking and better bite.
8. Prep your ingredients before you start cooking-things move fast!
9. Leftover cooked spaghetti works great and makes this dish even quicker.
10. ? Serving Suggestions & Pairings: Round out your dinner with:
11. Blueberry : Lemonade - a fruity balance to the savory flavors
12. Easy : Turkey Wings - for an extra protein boost
13. Sheet : Pan Quesadillas - great for feeding a hungry crowd with mixed tastes

14. One-: Pan Breakfast Bake - makes an awesome next-day lunch when served cold or reheated
15. ? Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
16. Freezer: Freeze individual portions for up to 1 month.
17. To reheat: Warm in a skillet with a splash of water or microwave until hot.
18. ? More Recipes You'll Love: If you enjoyed this flavor-packed meal, check these out next:
19. Dorito : Casserole - the ultimate easy comfort meal
20. One-: Pan Breakfast Bake - equally delicious any time of day
21. Final Thoughts: This Easy Chicken Spaghetti Lo Mein is proof that dinner doesn't need to be complicated to be delicious. It's quick, budget-friendly, and incredibly satisfying-perfect for anyone who wants flavor without the fuss.
22. Tried it? Drop a comment with your veggie combos or sauce tweaks! And be sure to follow for more weeknight winners and comfort food with a twist. ??

SWAPS & NOTES

Use tamari or coconut aminos and gluten-free noodles.
Swap chicken for tofu, tempeh, or mushrooms.

Add a dash of peanut butter or skip for a cleaner flavor.

Add heat: Toss in some sriracha or red pepper flakes. ???
Instructions Cook spaghetti: Boil according to package directions.

TIPS FOR SUCCESS

Slice chicken thinly for faster cooking and better bite.

Prep your ingredients before you start cooking-things move fast!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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