

20-Minute Panda Express Chow Mein Copycat Recipe

Panda Express Chow Mein (Quick, Savory, & Addictively Delicious)



TIME
30 min

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INGREDIENTS

- 6 oz chow mein noodles (or yakisoba noodles)
- 2 tbsp vegetable oil
- 2 $\frac{1}{2}$ cups green cabbage, thinly sliced (about 1/3 head)
- 1 cup onion, thinly sliced (about $\frac{1}{2}$ medium)
- 1 tbsp garlic, minced
- 1 tsp ginger paste (or freshly grated)
- 3 tbsp soy sauce
- 2 tbsp hoisin sauce
- Salt and pepper, to taste

DIRECTIONS

- 1. Cook the Noodles:** Boil the chow mein noodles according to the package instructions. Drain, rinse briefly under cold water, and set aside.
- 2. SautØ the Vegetables:** Heat oil in a large skillet or wok over medium-high heat. Add sliced cabbage and onion. SautØ for about 5 minutes, stirring occasionally, until veggies are tender with a slight bite.
- 3. Prepare the Sauce:** In a small bowl, mix garlic, ginger paste, soy sauce, hoisin sauce, and a pinch each of salt and pepper.
- 4. Combine Everything:** Add the drained noodles to the skillet. Pour the sauce over everything and toss gently to coat the noodles and veggies evenly.
- 5. Finish & Serve:** Stir-fry for another 2-3 minutes until the noodles are heated through and glossy. Taste and adjust seasoning if needed. Serve hot!

SWAPS & NOTES

This version stays true to the signature flavors while letting you control the quality, salt, and oil.

Why I Love This Recipe Ever crave that chewy, glossy Panda Express-style chow mein?

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

Original recipe: <https://chefmaniac.com/20-minute-panda-express-chow-mein-copycat-recipe/>

Oil : Vegetable or canola keeps it neutral, but sesame oil adds great flavor if used sparingly.

Hoisin Sauce : Adds sweetness and depth.