

Better Than Takeout Chicken Chow Mein - Quick & Flavor-Packed

Chicken Chow Mein - Stir-Fried Goodness with Tender Chicken & Crunchy Veggies



TIME
30 min

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INGREDIENTS

For the Chicken Marinade:

150g chicken breast, cut into strips

... tsp salt

... tsp sugar

... tsp black pepper

1 tsp dark soy sauce

1 tsp sesame oil

$\frac{1}{2}$ tsp cornflour

For the Stir-Fry:

1 small onion, sliced

50g each of capsicum, cabbage, broccoli, zucchini

2 mushrooms, sliced

5 dried red chillies

1 tbsp garlic, minced

1 tsp ginger, minced

1 tsp salt

1 tsp black pepper

150g Hakka noodles (boiled as per packet instructions)

3 spring onion greens, chopped

2-3 tbsp crushed peanuts

For the Chow Mein Sauce:

$\frac{1}{2}$ tsp dark soy sauce

$\frac{1}{2}$ tsp vinegar

$\frac{1}{2}$ tsp sugar

$\frac{1}{2}$ tsp hoisin sauce
1 tsp chili flakes
1 tsp smoked paprika
1 tsp chicken powder
... cup water

Step-by-Step Instructions:

1. Marinate the Chicken:
2. Cook the Chicken:
3. Prep the Noodles and Sauce:
4. Stir-Fry the Veggies:
5. Bring It All Together:

DIRECTIONS

1. **Marinate the Chicken:** Mix chicken with salt, sugar, black pepper, dark soy sauce, sesame oil, and cornflour. Let it sit for 30 minutes.
2. **Cook the Chicken:** Stir-fry marinated chicken on high heat for 3 minutes. Set aside.
3. **Prep the Noodles and Sauce:** Boil noodles according to package directions. Drain and set aside. Mix all sauce ingredients in a bowl and set aside.
4. **Stir-Fry the Veggies:** In a wok, heat oil. Add dried red chillies, garlic, and ginger. Stir-fry for 30 seconds. Add onions, capsicum, cabbage, mushrooms, broccoli, and zucchini. Season with salt and pepper and cook on high heat for 3-4 minutes.
5. **Bring It All Together:** Add cooked noodles and chicken to the wok. Pour in the prepared sauce and toss everything together on high heat for 3 minutes.
6. **Garnish and Serve:** Top with spring onion greens and crushed peanuts. Serve hot!
7. **Tips for Success:** High heat is key: Stir-fry fast to keep the veggies crisp and vibrant.
8. **Customize your veggies:** Use whatever's in your fridge—snap peas, carrots, or baby corn all work great.
9. **Prep ahead:** Marinate the chicken and chop the veggies in advance for an ultra-fast meal.
10. **Serving Suggestions & Pairings:** Pair this with:
11. A crisp cucumber salad or chilled spring rolls
12. A tall glass of iced green tea or : Thai iced tea
13. Or, if you're going fusion, serve it with a side of Cajun Chicken Sausage Gumbo for a bold combo dinner

14. **Storage & Reheating:** Store leftovers in an airtight container in the fridge for up to 3 days.
15. Reheat in a skillet or microwave. Add a splash of water or soy sauce to loosen it up.
16. More Recipes You'll Love: Sheet Pan Quesadillas
17. Chicken : Enchiladas
18. Mexican : Chicken and Rice Casserole
19. Final Thoughts: This Chicken Chow Mein is a must-have for your stir-fry rotation. With its bold flavors and unbeatable texture, it's just the kind of meal that turns a regular dinner into something special.
20. ? If you make this, tag @chefmaniac in your photos-we love seeing what you cook up! And don't forget to subscribe for more flavor-packed recipes straight to your inbox.

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