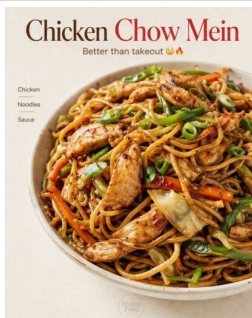


Restaurant Style Chicken Chow Mein That Tastes Better Than Takeout

1/2 lb chicken breasts, cut in chunks



TIME
35 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Chicken:

1/2 lb chicken breasts, cut in chunks
1 tablespoon avocado or canola oil
2 teaspoons oyster sauce

Salt and pepper

Noodles:

10 oz noodles or spaghetti

Veggies:

2 cups cabbage, thinly cut
3 cloves garlic, chopped
3 scallions, sliced lengthwise

Sauce:

2 tablespoons soy sauce
3 tablespoons oyster sauce
1 tablespoon dark brown sugar
1/3 cup sherry wine

DIRECTIONS

1. Cut the chicken into chunks, thinly slice the cabbage, slice the scallions lengthwise, and chop the garlic.
2. Cook the noodles according to package directions. Drain and set aside.
3. Preheat a large skillet or wok over medium-high heat.
4. Add the oil and 2 teaspoons oyster sauce.
5. Once hot, add the chicken and season with salt and pepper in the pan.
6. Cook for 3 minutes without flipping.
7. Reduce the heat to medium, flip the chicken, and cook for 3 more minutes.
8. Remove the chicken from the skillet if you want to preserve its browned color.
9. Add the cabbage to the skillet and cook until wilted.
10. Add the garlic after the cabbage has softened.
11. Stir in the soy sauce, 3 tablespoons oyster sauce, dark brown sugar, and sherry wine, and bring to a low simmer.
12. Add the scallions at the end so they stay just barely cooked.
13. Return the chicken to the skillet if removed.
14. Add the cooked noodles and toss everything together until evenly coated.
15. Serve hot in bowls.

SWAPS & NOTES

One of the nicest things about this recipe is that it works

with what you can find.

The original recipe notes that regular spaghetti can stand in for Asian noodles, which is a great backup when you do not have chow mein noodles on hand.

It also suggests rice wine instead of sherry if preferred, and

chicken broth if you want to skip alcohol entirely.
There is room to customize the vegetables too.

TIPS FOR SUCCESS

Have everything chopped and ready before the skillet gets hot.

This recipe moves quickly, and the original instructions make a point of calling prep the key to getting the whole dish together smoothly.

Do not overcook the noodles, especially if using spaghetti.

Since they go back into the pan at the end, slightly firmer noodles hold up better.

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

Original recipe: <https://chefmaniac.com/restaurant-style-chicken-chow-mein-that-tastes-better-than-takeout/>