

Quick Garlic Chicken Lo Mein Recipe You'll Want on Repeat

Garlic Chicken Lo Mein Recipe Better Than Takeout and Easy to Make at Home



GARLIC CHICKEN LO MEIN
You Will Need
2 boneless, skinless chicken breasts
1 tablespoon garlic powder
Salt and pepper, to taste

TIME
4 to 5 min

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INGREDIENTS

8 ounces lo mein noodles or spaghetti
2 tablespoons sesame oil or neutral oil
1 pound boneless, skinless chicken breast or thighs, thinly sliced
4 cloves garlic, minced
1 cup carrots, julienned
1 red bell pepper, thinly sliced
1 cup snap peas or broccoli florets
3 green onions, sliced
For the Sauce:
1/4 cup soy sauce
2 tablespoons oyster sauce
1 tablespoon hoisin sauce
1 tablespoon brown sugar
1 teaspoon sesame oil
1 tablespoon cornstarch
1/2 cup chicken broth or water

DIRECTIONS

1. Cook the lo mein noodles according to package directions until just tender. Drain and set aside.
2. In a small bowl, whisk together the soy sauce, oyster sauce, hoisin sauce, brown sugar, sesame oil, cornstarch, and chicken broth until smooth. Set aside.
3. Heat 1 tablespoon of oil in a large skillet or wok over medium-high heat.
4. Add the chicken and cook for 4 to 5 minutes, stirring often, until browned and cooked through. Remove the chicken from the pan and set aside.
5. Add the remaining oil to the skillet. Stir in the garlic and cook for about 30 seconds, just until fragrant.
6. Add the carrots, bell pepper, and snap peas. Stir-fry for 2 to 3 minutes until the vegetables are crisp-tender.
7. Return the chicken to the skillet.
8. Add the cooked noodles and pour the sauce over everything. Toss well for 2 to 3 minutes until the noodles are evenly coated and the sauce thickens slightly.
9. Stir in the green onions and serve immediately.

SWAPS & NOTES

Chicken thighs bring extra flavor and stay especially juicy, but chicken breast works beautifully too if that's what you prefer.

Lo mein noodles are the classic choice, though spaghetti or

linguine can work in a pinch when you want to make dinner from pantry staples.

The vegetables are flexible, which is part of what makes this recipe so useful.

Bell peppers, carrots, broccoli, snap peas, mushrooms, or cabbage all work well here.

TIPS FOR SUCCESS

Have everything prepped before you start cooking, because lo mein comes together quickly once the pan is hot.

Slice the chicken thinly so it cooks fast and stays tender, and don't overcook the vegetables if you want that classic takeout-style texture with a little bite.

Cooking the noodles just until tender is important too.

Overcooked noodles can get too soft once tossed in the sauce, so aim for just done or even slightly under.

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