

# Panda Express Chow Mein

## Ingredients

- 1/4 cup soy sauce
- 3 cloves garlic, minced
- 1 tbsp brown sugar
- 2 tsps ginger
- 1/4 tsp white pepper
- 10 oz package noodles
- 2 tsps olive oil
- 1 onion, diced
- 3 stalks celery, sliced diagonally
- 2 cups shredded cabbage

## Instructions

In a small bowl whisk together soy sauce, garlic, brown sugar, ginger, white pepper; set aside. Boil noodles, drain off water. Heat olive oil in large skillet over medium high heat. Add onion and celery, cook stirring often until tender, about 3-4 minutes. Stir in cabbage and heat thoroughly, about 1 minute. Start and noodles and soy sauce mixture until well combined, about 2minutes. Serve immediately.

## Notes

Recipe submitted by Cindy Carswell.

## Summary

**Yield:** 4

**Source:** Cindy

**Prep Time:** 20 minutes

**Category:** Main Dish

**Cuisine:** Chinese

**Tags:** Panda, Chow mein

## **Panda Express Chow Mein**

Yaki - Soba is Ramen style noodles. They can be found in refrigerated section at grocery store. I used wheat spaghetti.