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 tbsps olive oil
- 1 onion, diced
- 3 stalks celery, sliced diagonally
- 2 cups shredded cabbage

Summary

Yield: 4
Source: Cindy
Prep Time: 20 minutes
Category: Main Dish
Cuisine: Chinese
Tags: Panda, Chow mein

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 throughly, about 1 minute. Start and noodles and soy sauce mixture until well combined, about 2minutes. Serve immediately.

Notes

Recipe submitted by Cindy Carswell.

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