



THE ORIGINAL MAUI CHICKEN CHOW MEIN



TIME TO PREPARE

15 minutes



COOK TIME

15 minutes



SERVING

4 People



PREPARED BY

<https://mauiribs.com>

Ingredients

- 2 chicken breasts, diced
- Salt & pepper, to taste
- 1tbs cornstarch
- 1tbs sesame oil
- 1cup mushrooms, sliced
- 1 carrot, julienned
- 1 yellow onion, sliced
- 1 cup green cabbage sliced
- 1 (454g) package chow mein noodles
- 1/3 cup chicken broth
- 1 bunch green onions, sliced
- Sesame seeds, for garnish

Maui Chow Mein Sauce

- ¼ cup of The Original Maui Ribs Sauce
- 1tbs sesame oil

Steps to Cook

01. In a large bowl, season the diced chicken with salt and pepper, then toss with cornstarch.
02. Heat oil in a large skillet or Wok over med-high heat. Add Carrots and Mushrooms to skillet, cooking for 5 mins until carrots soften and mushrooms release juices. Add chicken and sauté for another 5 minutes until browned, stirring often.
03. Add onion, green cabbage and chow mein noodles to the skillet, sautéing another 2-3 minutes, then add broth, The Original Maui Sauce and the sesame oil. Cook for 2-3 additional minutes until the sauce thickens.
04. Stir in green onions and remove from heat. Serve garnished with sesame seeds (optional) and enjoy!

