

Chicken Mei Fun

Ingredients

7 oz Rice Stick Noodles (dried) tablespoons)	2 t Vegetable Oil (plus 3 1/2 t Dark Soy Sauce strips)
7 oz Chicken Breasts (cut into 1 t Cornstarch	1 T Water
1 1/2 t Oyster Sauce	2 t Rice Wine
1/2 t White Pepper	0 pn Five Spice Powder
2 Ginger (slices)	4 Shallots (thinly sliced)
1 Carrot (julienned)	5 oz Cabbage (shredded) pieces)
3 Green Onions (cut into 2-inch 1 1/2 T Soy Sauce	1/2 t Sesame Oil
0 ds Salt	

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Instructions

1. Add the chicken to a medium bowl, along with the cornstarch, water, oyster sauce, rice wine, 1/4 teaspoon white pepper, five spice, and 1 teaspoon vegetable oil.

Marinate for 20 minutes.

2. Soak the dried rice noodles as per the instructions on the package. Drain thoroughly, shaking off the noodles to get rid of excess water. Add noodles to a large bowl, mix with 1 teaspoon of oil and dark soy sauce until evenly coated. Set aside.

3. In a small bowl mix soy sauce, sesame oil, and 1/4 teaspoon white pepper. Set aside

4. In a wok over high heat. Add 3 tablespoons oil, followed by the ginger and chicken. Stir-fry until the chicken is just cooked through. Add the shallots, and stir-fry for 10 seconds. Add the cabbage and carrots, and stir-fry for another 30 seconds.

5. Season the noodles with soy sauce mixture and mix well. Finally, add the rice noodles along with the scallions. Turn the heat down to medium and stir-fry everything together to heat the noodles through and distribute the chicken and vegetables. Add salt to taste and serve immediately.