

Chicken Lo Mein

Servings: 6

Ingredients:

6 oz dried spaghetti
¼ cup bottled Hoisin Sauce
¼ cup Rice Vinegar
1 Tbsp Cooking Oil
3 Skinless, boneless chicken breast halves, cut into bite-size strips
2 tsp. bottled Minced Garlic
2 cups Frozen Stir-fry Vegetables
1 (8-oz. can) Sliced Water Chestnuts, drained
1 (11-oz. can) Mandarin Orange Sections, drained,
¼ cup dry roasted cashews or peanuts (optional)



Directions:

Cook noodles according to package directions; drain and set aside.

Meanwhile, in a small bowl combine hoisin sauce and vinegar; set aside.

In very large skillet heat oil over medium-high heat; add chicken and garlic. Stir-fry about 4 minutes or until chicken is no longer pink.

Stir in vegetables and water chestnuts. Cover and cook for 2 minutes, stirring once.

Stir vinegar mixture; add to skillet along with cooked egg noodles.

Heat through, tossing to combine.

Divide mixture among serving plates.

If desired, top with orange sections and/or cashews.