

Chinese Chicken Pasta

Category: Asian - Chinese **Servings:** 2

Rating: 10

Source: Bon Appetit, September 1987 (modified)

Description:

Marco Polo must have taken this back to Italy!

Served a Fumé Blanc with this and it matched well.

Ingredients:

Chinese Egg Noodles	7 ounces, fresh
peanut oil	4 tablespoons, in all
chicken breast	8 ounces, boneless, skinless
garlic	1 large clove, minced
ginger	1/2 teaspoon, minced finely
Napa cabbage	about 2 cups, shredded or sliced finely
green onion	2, sliced into 1/4" chunks
onion	1/2 medium, sliced finely
carrot	1 medium, julienned
oyster sauce	2 tablespoons
soy sauce	1 tablespoon
mushroom soy sauce	1/4 teaspoon
red pepper flakes	to taste

Instructions:

Cook the noodles in boiling water until they are tender, about 3-4 minutes. Drain well and transfer to a bowl.

Cut the chicken into 1"x1/4" strips, add the garlic and ginger, and set it aside. Combine the cabbage, green onions, onion, and carrot in a bowl and set aside. Combine the oyster sauce, soy sauce, and mushroom soy sauce in a bowl and set aside.

Heat 2 tablespoons of oil in a wok over high heat and stir-fry the noodles for about 3 minutes. Return them to their bowl and add 2 more tablespoons of oil to the wok. When it is hot again, stir-fry the chicken mixture, stirring constantly, until the chicken is opaque. Add the cabbage mixture and then blend in the sauce mixture. Continue cooking for about 2 minutes and then return the noodles to the wok. Cook for 3 more minutes and then turn off the heat.

Serve immediately, passing pepper flakes separately.