

# Pan Fried Chow Mein

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1. Wash and dry the vegetables and shrimp.
2. Marinate the shrimp, pat the shrimp dry with paper towels, peel and devein. Place in a bowl. Add 1 teaspoon of **Ginger Broth Concentrate**, 1 egg white and drizzle 1 teaspoon of sesame oil. Mix thoroughly to combine. Add 2 Tablespoons of corn starch to thicken. Stir thoroughly and set aside. Reserve the egg yolks for another use.
3. Pan-fry the noodles, Boil the water in a large pan on high heat and add the noodle to soften for 1 minutes. Remove the noodles from the pan and drain. Shake the strainer 5-6 times to remove moisture from the noodles.
4. Wipe the same pan with paper towel and dry. Add 3 Tablespoons of cooking oil and heat on low-medium. Add the noodle and stir for 1 minute to coat with the cooking oil thoroughly. Then press noodle down to the pan with the spatula. Heat 3 minutes for the first side and 2 minutes for another side, or stop when the noodle gets crispy. Watch carefully if smoke comes out of the noodle. Transfer the noodle to the plate.
6. Cut the vegetables, roughly chop the scallions and slice the mushrooms and pea pads. Remove the beansprout from bag and set aside.
7. Prepare the corn starch solution, In a small bowl, add 1 Tablespoon of corn starch into 1/4 cup of water. Mix well to dissolve. Set aside.
8. In a large pan, heat 1 Tablespoon of cooking oil on high heat. Add the marinated shrimp and cook for 3-4 minutes, stir frequently. Pick up the shrimp from the pan and set aside.
9. Heat 2 teaspoons of cooking oil in the same pan and add the mushrooms and beansprout in the pan. Add all liquid seasonings (1 Tablespoon cooling wine, 1 Tablespoon oyster sauce, 1 teaspoon soy sauce, 1 teaspoon of sesame oil, 3 teaspoons **Ginger Broth** and 1 1/2 water), stir thoroughly to combine and cook for 3 - 4 minutes on high heat. Stir frequently.
10. Return the shrimp to the pan, add the pea pads and scallions. Stir thoroughly to combine and cook for 3-4 minutes on high heat. Stir frequently.
11. Stop the heat. Stir the corn starch solution in the cup again and drizzle all over to thicken. Stir thoroughly to combine. Turn on the heat and simmer 1-2 minutes to thicken. Stop heat and serve on the pan-fried noodle.