

Chow Mein Noodles with Chicken



5 3-oz packages instant ramen noodles (discard seasoning packet)
1 lb chicken breast, thinly sliced
salt and pepper
3 tablespoons olive oil
1 small onion, diced
1 10-oz package shredded cabbage
2 cloves garlic, minced
2 teaspoons fresh ginger, grated
½ cup soy sauce
3 teaspoons sesame oil

Bring a large pot of water to boil and cook ramen according to time on package.

Heat a large skillet over medium high heat. Add olive oil, swirling to coat.

Season chicken with salt and pepper. Add to skillet and cook for 2 to 4 minutes until browned. Add onions and cabbage; mix together and cook for 3 to 5 minutes.

In a bowl, mix together garlic, ginger, soy sauce and sesame oil. Pour into skillet and cook 3 to 5 minutes.

Stir in cooked noodles and serve.

Recipe submitted by

Cheryl Green

Accounts Payable Clerk



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