



Making the chicken that makes your menu.™



## Chicken Lo Mein

Great ideas from the Chefs at Brakebush



### The Recipe

2½ oz. 5247 Brakebush Ginger Teriyaki Breast Strips

or 5211 Brakebush Grilled Breast Fillet Strips

4 oz. Linguini pasta (cooked)

1 oz. Asian Menu Sesame Garlic Sauce

¾ oz. Snow or snap peas

½ oz. Carrots (sliced at angle)

½ oz. Yellow onion (cut pedals)

½ oz. Red pepper (cut ½" strips)

½ oz. Green onion (cut in 1 inch pieces)

½ tsp. Vegetable oil

#### Method:

1. In a skillet or Wok heat oil and stir fry vegetables, noodles and chicken about 45 seconds (high heat).
2. Add sauce to coat chicken, noodles and vegetables.
3. Let thicken slightly and serve.

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## Chicken Lo Mein



### #1 Ingredients:

5247 Ginger Teriyaki  
Breast Strips  
Linguini pasta  
Asian Menu Sesame  
Garlic sauce  
Snow or snap peas  
Carrots  
Yellow onion  
Red pepper  
Green onion  
Vegetable oil



### #2

In a skillet or Wok heat oil and stir fry vegetables, noodles and chicken about 45 seconds (high heat).



### #3

Add sauce to coat chicken, noodles and vegetables.



### #4

Let thicken slightly and serve.