



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

4

Lo Mein with Cooked Chicken

A delectable lo mein recipe showcasing tender cooked chicken, flavorful vegetables, and savory noodles, creating a satisfying and quick Asian-inspired dish perfect for any day of the week.

INGREDIENTS

1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs

2 cups water

2 tbsp margarine, butter or spread with no trans fat

1 medium red bell pepper, cut into thin strips

1 cup mushroom slices

3/4 cup shredded carrots

1/4 cup chopped onion or green onion slices

1 garlic clove, minced or pressed

2 cups chopped cooked chicken

2/3 tbsp teriyaki sauce or stir fry sauce

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring just to a boil: 2 cups water (do not add milk) and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, bell pepper, mushrooms, carrots, onion and garlic.

Sauce will be thin. Let stand 3 to 5 minutes. Stir in desired amount of teriyaki sauce.

PRODUCT

