



## Lo Mein Noodles

Servings: **4 servings**

Lo Mein Noodles + whatever your heart desires. A great way to use up extra bits of leftover different fresh vegetables like broccoli, onions, pea pods, etc. Just cut them up and toss in with the red pepper.

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### Ingredients

1/2 pound vermicelli or spaghetti  
3 tablespoons peanut oil, divided  
2 tablespoons sesame oil  
3 tablespoons soy sauce  
1 teaspoon sugar  
1 teaspoon cornstarch  
1/2 teaspoon ground ginger  
3 garlic cloves, minced  
1/2 cup scallions, chopped  
1/2 cup red bell pepper, diced

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### Directions

Cook pasta according to package directions, drain, rinse with cold water and set aside.

In small bowl, combine 2 tablespoons peanut oil, sesame oil, soy sauce, sugar, cornstarch, ginger, and garlic.

In large skillet or wok, heat remaining peanut oil over medium-high heat and add scallions and red pepper; saute 1 to 2 minutes, then add pasta to skillet and stir-fry.

Pour sauce mixture into skillet; toss well and cook until heated through and sauce has thickened slightly. Serve immediately.

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