Real Food
Take-Out at Home

Chicken Chow Mei Fun

Ingredients:
- 8 ounces rice noodles, thin
- 4 tbsp. of sesame oil
- 1/2 cup onion, sliced
- 2 cups broccoli, shredded
- 2 cups of carrots, shredded
- 1/2 lb chicken breast, boneless and skinless cut in thin strips
- 1 teaspoon fresh ginger, zest
- 1 stalk of celery
- 1/4 cup rice wine vinegar
- 1/2 cup of soy sauce (split)
- 2 tbsps. of hoisin sauce
- 1/4 cup water

Directions:
- Marinate chicken with 1/4 cup of soy sauce, fresh ginger, rice wine vinegar and 2 tbsp. of sesame oil
- Add 1 tbsp. sesame oil and 1 tbsp. olive oil to frying pan and then add chicken mixture.
- Slice celery in half then chop
- Remove cooked chicken from pan and add some more remaining oil
- Add onions, celery, carrots and broccoli and cover for 2 mins
- Add hoisin sauce to pan and mix
- Add noodles to boiling pot
- Add chicken back in to frying pan and mix
- Drain noodles and add to frying pan, stir
- Add water to frying pan and continue to toss mixture
- Let cook for 2 minutes and then serve
Pork Fried Egg Rolls

Ingredients:

- 1 tbsp. fresh ginger, zest
- 1 cup broccoli, shredded
- 1 cup of carrots, shredded
- 1 cup of cabbage, shredded
- Coarse salt and ground pepper
- ½ cup soy sauce
- 2 tablespoons rice vinegar
- 16 egg-roll wrappers (6 to 7 inches square)
- 6 cups of vegetable oil

Directions:

- Zest ginger over raw pork mixture, add salt and pepper
- Heat olive oil in frying pan and add pork
- Add ¼ of soy sauce and 1 tbsp. of rice vinegar to pork
- Add cabbage, carrots and broccoli to pork and stir.
- Lay wrappers flat on a work surface, and assemble egg rolls.
- Roll point of wrapper to the front, fold in sides, use a little water to pat on sides and roll.
- In a pot heat vegetable oil, once hot place egg rolls in
- Fry egg rolls until golden, turning occasionally, about 2 minutes
- Drain on paper towels and serve with dipping sauce

Dipping Sauce

- Add ¼ cup of soy sauce with 1 tbsp. rice wine vinegar and mix