One Pot Chicken Lo Mein

What You'll Need

- > ½ lb. boneless skinless chicken breast, cut into small strips
- > 1 box (16 oz.) whole wheat linguini
- > 8 oz. matchstick carrots
- > 1 medium Red Sun Farms sweet red bell pepper, julienned
- > 8 oz. sliced mushrooms
- > 4 green onions, sliced into 1-inch strips
- > 4 cloves garlic, minced
- > ¼ cup reduced-sodium soy sauce
- → 1 tsp. corn starch
- > 2 Tbsp. sugar
- > 1 qt. low-sodium chicken broth
- > 2 Tbsp. olive oil



Directions

- 1. Add chicken and pasta, then carrots, bell pepper, mushrooms, onions, garlic, soy sauce, cornstarch, sugar, broth and oil to large stockpot.
- 2. Cover, bring to a rolling boil over high heat and stir.
- 3. Cook, covered, 15 minutes, stirring occasionally, or until most of the liquid is gone and the chicken is cooked through.
- 4. Remove from heat, uncover and let sit 5 minutes before serving.