

Shrimp Lo Mein

Disney's Pop Century Resort
Pop Century Food Court

Ingredients

- 3 oz. canola oil
- 2 lbs 41-52 count shrimp, cooked
- 6 ounces of broccoli slaw
- 1 Yellow Onions, julienned
- 1 ¾ pound of carrots, shredded
- 1 Red Bell pepper, julienned
- 1 cup Peas
- 1 cup Cabbage, shredded
- 1 cup Mushrooms, sliced
- 2 ½ pounds of Lo Mein noodles
- 1 oz. of ginger, minced
- 1 oz. of garlic, minced
- 2 oz. of rice wine
- 3 oz. of Soya sauce
- 10 oz. of vegetable stock
- 1 lb of Bok Choy, Bias cut
- 2 oz. of house seasoning (Black pepper and salt)
- 3 oz. of Thai Chili sauce
- 1 tsp of sesame oil



Directions

1. In wok, heat canola oil, sauté garlic and ginger.
2. Add shrimp, vegetables, noodles, rice wine, soya sauce, and house seasoning.
3. Add stock and heat. Finish with sesame oil and serve.

