

## Lo Mein

### Ingredients

8 oz lo mein noodles (or thin spaghetti)  
3 tbsp soy sauce  
2 tbsp teriyaki sauce  
2 tbsp honey  
 $\frac{1}{4}$  tsp ground ginger  
2 tbsp vegetable oil  
3 stalks celery, sliced  
2 large carrots cut into matchsticks  
 $\frac{1}{2}$  sweet (yellow) onion, thinly sliced  
2 scallions, sliced

### Directions

Bring large pot of lightly salted water to a boil. Cook noodles about 12 mins. Drain. Rinse noodles with cold water. In a small bowl, whisk soy sauce, teriyaki sauce, honey, and ground ginger together. Heat oil in a large skillet over medium-high heat. Stir in celery, carrots, onion, and scallions; cook until tender (about 5-7 mins). Add noodles and sauce. Continue cooking, tossing to mix, until the noodles and sauce are hot (about 5 mins).