

< Beef Brisket Lo Mein (Thick Wonton Noodles)



BEEF BRISKET LO MEIN



INTRODUCTION

EASY 25 mins

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Beef brisket lo mein is a flavorful and satisfying dish that combines tender beef brisket with stir-fried noodles, vegetables, and a savory sauce. Originating from Chinese cuisine, it features thinly sliced beef brisket cooked until tender, then combined with wonton thick noodles that are typically boiled. The dish is often seasoned with oyster sauce and some vegetables. Beef brisket lo mein offers a delightful combination of textures and flavors, making it a popular choice in both Chinese restaurants and home kitchens.

- Prep Time: 15 min
- Total Time: 25 min
- Yield: 1 serving

INGREDIENTS



HON'S Wonton Thick Noodles (3.5 oz)



Beef Brisket (3.5-5.3 oz)



Gai Lan (0.5 oz)



Green Onion (0.25 oz)



Oyster Sauce (1 tbs)

COOKING INSTRUCTIONS

1 Cook Vegetables

- Add Gai Lan to boiling water and cook for 3-5 minutes
- Rinse vegetable with cold water



2 Cook Noodles

- Loosen the noodles
- Place noodles in the boiling water for 1 minute
- Rinse noodles with cold water for 30 seconds
- Return noodles to hot water for 10 seconds and strain
- Stir with oil and set aside



3 Season & Serve

- Season with Gai Lan, beef brisket
- Dress with oyster sauce and garnish with green onion
- Enjoy your delicious Beef Brisket Lo Mein!

