**Lo Mein**

**INGREDIENTS**

* 5 pounds of cooked spaghetti
* 3+ tablespoons oil
* 1 bag coleslaw mix
* 3 small onions, sliced
* Optional Ingredients:

linguini, mushrooms, green onions

**Sauce Ingredients**

* 2 ½ cups oyster sauce
* ½ cup low sodium soy sauce
* ¾ cup granulated sugar
* 2 tablespoons apple cider vinegar
* 6 garlic cloves, minced
* ½ teaspoon dried ginger
* ¼ teaspoon pepper
* Optional Ingredients:

white pepper, sesame oil, brown sugar, Hoisin sauce, rice vinegar

RECIPE

**DIRECTIONS**

1. Toss cooked pasta in small amount of oil to prevent sticking.
2. Heat a large skillet to medium-high heat. Add 3 tablespoons of oil, coleslaw and onions. Stir and cook until vegetables are seared and tender.
3. Mix together ingredients for sauce and add to cooked vegetables and heat through.
4. Add noodles and serve.

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| **Prep Time:** 15 minutes | **Cook Time:** 30 minutes | **Total Time:** 45 minutes | **Yield:** 20 servings |