

Vegetable Lo Mein



PREPARATION TIME
20 minutes



COOKING TIME
5 minutes



PERFECT PARTNER
spareribs



Bean sprouts are very perishable. They will be fresher, as well as less expensive, if you buy them from an Asian market that stocks bean sprouts in bulk and receives a fresh supply daily.

SHOPPING LIST

- snow peas • celery • wine
- bell pepper • bean sprouts
- mushrooms • soy sauce
- bouillon • linguine • peanuts

ON HAND

- oil • cornstarch

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INGREDIENTS

- 8 ounces linguine
- 4 stalks celery
- 1 large red bell pepper
- 3 tablespoons vegetable oil
- 8 ounces frozen snow peas, thawed
- 1 pound bean sprouts
- 1 (6-ounce) can mushrooms, drained
- 1 tablespoon dry white wine or cooking sherry
- 1 tablespoon soy sauce
- 1 teaspoon cornstarch
- 1 teaspoon chicken bouillon granules
- 1/2 cup water
- 1/4 cup roasted unsalted peanuts

SERVES 4

COOKIN'
Express

• When you buy pasta, fresh or dried, be sure it is made with semolina (also called durum wheat). It absorbs less water and also has better flavor.

Make Ahead

The linguine can be cooked, drained, and tossed with a tablespoon of vegetable oil. Refrigerate up to 24 hours before proceeding as recipe directs.

1 Cook pasta according to package directions; drain. Return to pot. Cut celery into 1/2-inch pieces. Cut bell pepper into thin slices.



3 Combine wine, soy sauce, cornstarch, bouillon and water in a small bowl; stir until granules dissolve.



♦ VARIATION

For a nice crunchy texture, add a drained 8-ounce can of sliced water chestnuts during step 3.



2 Heat oil in a large skillet over high heat. Add snow peas, celery, bell pepper and sprouts. Cook, stirring, until vegetables are just tender. Stir in mushrooms.



4 Add soy sauce mixture to skillet. Cook, stirring constantly, until mixture thickens, about 1 minute. Add vegetables to pasta; stir. Place on a serving platter. Top with peanuts.