



## TERIYAKI CHICKEN CHOW MEIN

Our Pollo Asado is seasoned with a traditional blend of spices and marinated in a zesty citrus blend, grilled to perfection, staying true to its traditional recipe. Conveniently packaged in 6 to 8 ounce portions that can be sliced, diced or served as an entrée in minutes.

## **INGREDIENTS**

1 15oz pack Del Real Foods® Pollo Asado

- 1 bag Gluten Free Chow Mein Noodles
- 1 cup Cabbage
- ⅓ cup Green Bell Pepper
- ⅓ cup sliced onion
- 1/4 cup Water chestnuts
- ⅓ cup Celery
- ½ cup Carrots
- ⅓ cup Gluten Free Teriyaki sauce
- 2 tablespoons Garlic
- 2 tablespoons Ginger
- 3 tablespoons Sesame oil

## Garnishes

Sesame seeds

Sriracha sauce



## PREPARATION

- 1. Cook noodles and Del Real Foods® Pollo Asado according to packaged instructions. Set aside.
- 2. In a large skillet: add sesame oil, veggies, garlic, ginger and stir fry over medium heat for about 5-6 min.
- 3. Add Del Real Foods® Pollo Asado along with teriyaki sauce. Cook for 2-3 minutes or until all ingredients are evenly coated with teriyaki sauce.
- 4. Proceed to add noodles. Cook for 3-4 minutes.
- 5. Top with sesame seeds and hot sauce.6. Serve and Enjoy!