

Turkey Lo Mein

Ingredients:

- 3 (5-ounce) cans of Bristol Chunk Turkey, drained
- 1 medium onion, chopped
- 1 cup carrots, thinly sliced
- 1 cup frozen peas, thawed
- 6 cups shredded cabbage
- 2 packages of chicken flavor ramen noodles
- 1 ½ cups water
- ¼ cup soy sauce
- 2 tablespoons sesame oil
- ½ teaspoon garlic powder
- ½ teaspoon ginger powder

Directions:

Sauté onion in sesame oil over medium heat until it turns soft and translucent. Add carrots and continue to sauté for 2–3 minutes. Add Bristol Chunk Turkey, water and ramen noodles and cook until noodles are almost done. Add soy sauce, garlic and ginger powder and combine into mixture. Immediately add cabbage and cook until cabbage is done to taste (stirring occasionally).

