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## CHICKEN CHOW MEIN

- 2 Tablespoons Butter
- 4 Tablespoons Minced Onion
- 1 Cup Button Mushrooms
- 1 1/2 Cups Shredded Cooked Chicken
- 1 Cup Diced Celery
- 1 1/2 Cups Stock or Water
- 2 Tablespoons Soy Sauce
- 1 Tablespoon Sugar
- 1 1/2 Tablespoons Cornstarch
- 3 Tablespoons Cold Water
- Chow Mein Noodles

## DIRECTIONS

1. Brown onion and mushrooms in butter.
2. Add chicken, celery, stock, soy sauce and sugar.
3. Simmer 15 minutes.
4. Combine cold water and cornstarch.
5. Add to chicken mixture, cooking until thickened slightly.
6. Serve over hot chow mein noodles.