

## Chicken Vermicelli

1 (8-ounce) package vermicelli rice noodles  
1 onion, diced  
2 tablespoons sesame oil  
4 carrots, shredded  
3 medium celery ribs, diced  
2 cups shredded cooked chicken  
2 garlic cloves, minced  
1 small napa cabbage, finely chopped  
1 cup reduced-sodium chicken broth  
1 tablespoon cornstarch  
1/4 cup soy sauce  
1 tablespoon oyster sauce  
Garnishes: chopped green onions, lemon slices

Soak noodles in hot water 10 minutes; drain and set aside.

Sauté diced onion in hot oil in a large skillet over medium-high heat 5 minutes or until tender. Add carrot and next 4 ingredients; cook, stirring occasionally, 2 minutes.

Stir together broth and cornstarch until smooth; add to chicken mixture. Add soy sauce and oyster sauce; bring mixture to a boil, and cook 1 minute. Remove from heat; serve over noodles. Garnish, if desired.

**Yield: 6 to 8 servings**

