

Holiday Favorites

GROCERY CHECKLIST

BigSave@HANALEI 7am - 10pm Daily
New Year's Eve & New Year Day • regular hours

Local New Year Tradition

- Tangerine with Leaf
- Kadomatsu
- Hana / Matsu
- Moroba
- Mizuna
- Mochi
- Gau



find in Seafood section

- Sashimi
- Clams, boiled
- Clams, hokkigai
- Unagi



find in Produce section

- Yam
- Chestnuts
- Kale
- Grapes



find in Grocery section

- E-mein
- Soba
- Katakuriko
- Kinako
- Koshian
- Tsubushian
- Kuromame, canned
- Kuromame, dried



find in Wine section

- Champagne
- Liquor / Spirits
- Mixers / Non-Alcoholic
- Wine / Sake



find in Meat section

- Beef Roast
- Duck
- Geese
- Ham



find in Bakery section

- Cakes / Cookies



Find your favorite New Year grocery items at BIG SAVE MARKETS



New Year Good Luck Noodles

Servings: 2

For recipes & coupons, please visit:
www.TimesSupermarkets.com

More on Lucky Foods for New Year, connect via:
[Facebook.com/TimesSupermarkets](https://www.facebook.com/TimesSupermarkets)

Step 1 : Marinade for 30 minutes

- 1-1/2 teaspoons **oyster sauce**
- 1 teaspoon **sesame oil**
- 1/2 teaspoon Chinese **rice wine** or gin
- 1-1/2 teaspoons **ginger**, finely sliced
- 1/2 teaspoon **soy sauce**
- 1/2 teaspoon **sugar**
- 1/2 teaspoon **cornstarch**
- 1/8 teaspoon **salt**
- white **pepper**, to taste
- 1/2 pound **chicken**, thinly sliced

Step 2 : Sauce

- 1 cup **chicken stock**
- 1-1/2 tablespoons **cornstarch** mixed with 3 tablespoons cold **water**
- 1 tablespoon **oyster sauce**
- 1 tablespoon **sesame oil**
- 1/2 teaspoon **dark soy**
- 1 teaspoon **sugar**
- 1/8 teaspoon **salt**
- white **pepper**, to taste

Step 3 : Assembly

- 3 tablespoons cooking **oil**
- 1/2 pound fresh **egg noodles**, cooked
- 1-1/2 tablespoons **ginger**, thinly sliced
- 2 teaspoons **garlic**, minced
- 1/2 cup **bamboo shoots strips**
- 1/4 pound **baby bok choy** or **Chinese broccoli**
- 5 black **Chinese mushrooms** soaked 30 minutes, stems discarded, sliced
- 3 **green onions**, cut into 1 1/2-inch pieces

Directions:

Heat pan to high. Add oil and garlic, cook until light brown. Add noodles, cook until tender. Add ginger, bok choy, and mushrooms. Add the chicken with marinade and cook until chicken is almost cooked. Add **Sauce** mixture, cook for about 1 minute. Garnish with green onions. Enjoy your New Year Good Luck Noodles. Wish you joy, peace, and good health!

based on a recipe by Chef Jet Tila @ FoodRepublic.com

