



Pan Fried Pork Noodles

Serves 4

A simple sauce, a little time to marinate, and some fast wok magic equals a delicious meal. IN THIS ISSUE, we feature pan-fried pork noodles with baby bok choy for a tasty dinner-at-home win.

Ingredients:

1 lb of dried or fresh egg lo mein noodles
1 lb pork loin, thinly sliced
1 tablespoon cornstarch
2 tablespoons peanut oil
4 small heads of baby bok choy, finely sliced
1 white onion, thinly sliced pole to pole

Garnish:

2-4 green onions, sliced

Marinade/Sauce:

1/4 cup vegetable oil
2 cloves garlic, minced
1 teaspoon garlic chili oil
3 tablespoons Mirin rice vinegar
1 teaspoon sesame oil
1/2 cup soy sauce
3 tablespoons brown sugar
1 tablespoon corn starch

Directions:

1. Cook the dry noodles according to their package instructions. Remove from the water 1-2 minutes short of their time for an extra *al dente* noodle. The noodles will finish cooking in the wok. Rinse the noodles after draining, and set aside.
2. Whisk together the marinade ingredients in a small bowl or jar until combined.
3. Finely slice the pork and then dust the sliced pork with 1 tablespoon of cornstarch, and stir until fully coated with the cornstarch. Pour half of the marinade over the thinly sliced pork, and reserve the rest for later. Stir the pork and then cover, and let marinate for 30 minutes - 1 hour in the refrigerator.
4. Prepare the bok choy. The white and the green parts of the cabbage will take different amounts of time to cook. Because of this, slice the white parts of the cabbage into strips, and place together in a bowl. Roughly chop the green parts and place in a different bowl.
5. Slice the onion into thin slices pole to pole.
6. Once all ingredients are ready and prepared, *mis en place*, it's time for some wok magic! In a large wok, heat the peanut oil until hot. Add the marinated pork and cook until fully cooked, stirring frequently. Remove the pork, and place in a bowl.
7. Add the onion to the wok, and cook until just tender. Add the white slices of bok choy, and sauté while stirring. Cook until just tender.
8. Add the pre-cooked noodles to the wok. Stir the noodles while adding the remainder of the sauce. Add the cooked pork back into the mix and the green parts of the bok choy and stir until combined and hot.
9. Enjoy warm with a garnish of green onions.