

Ants Climbing A Tree

Ingredients

- 4 oz Vermicelli Noodles (2 bundles)
- 1 T Vegetable Oil
- 1 T Ginger (grated)
- 1 T Chili Bean Paste
- 4 oz Ground Pork
- 2 c Chicken Broth
- 1/2 t Sugar
- 1 t Dark Soy Sauce
- 2 t Soy Sauce
- 2 Green Onions (sliced)

Instructions

1. Soak the dry noodles in cold water for 10 minutes. Rinse, drain and set aside. In a wok over medium heat, add the oil and ginger. Cook the ginger for about a minute, and add the spicy bean sauce.
2. Let that cook for another minute, and then add the ground pork. Stir-fry until the meat is cooked through.
3. Add the chicken broth, sugar, dark soy sauce, and soy sauce. Bring everything to boil. Once boiling, add the noodles and scallions. Quickly stir everything together for 1-2 minutes. Serve immediately.