

# Pork Noodle Stir-Fry

## Ingredients

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16 oz Chinese Noodles (dried)  
2 T Vegetable Oil  
16 oz Ground Pork  
1 Onion (thinly sliced)  
4 clv Garlic (minced)  
8 oz Mushrooms (sliced)  
6 oz Spinach  
3 T Soy Sauce  
1 T Dark Soy Sauce  
2 t Sesame Oil  
1 T Honey  
2 t Chili Crisp  
1/2 t Salt  
1/4 t Ground Black Pepper  
1/4 c Cilantro  
2 Green Onions (chopped)

## Instructions

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1. Bring a pot of water to a boil and then cook noodles until al dente then drain. Rinse with cold water and set aside.
2. In a small bowl mix soy sauces, sesame oil, honey and chili. Set aside.
3. Heat oil in a wok over high heat and add the pork. Cook, breaking it up with your spatula until cooked through and slightly crisp.
4. Add the onion, mushrooms and garlic and continue to cook until the onions have softened. Toss in the spinach and mix until just wilted and season with 1/2 teaspoon salt and 1/4 teaspoon pepper.
5. Add the drained noodles along with the sauce mix. Toss until combined. Taste and adjust seasoning. Add cilantro and green onions then mix well. Serve immediately.