

Zucchini with Glass Noodles

Ingredients

4 oz Ground Pork
2 t Water
1 t Rice Wine (plus 1 tablespoon)
1/2 t Cornstarch
3 1/2 oz Glass Noodle
2 c Chicken Broth
1 T Oyster Sauce
2 t Soy Sauce
1/2 t Sugar
1/4 t Dark Soy Sauce
1 T Vegetable Oil
1 T Ginger (grated)
2 Green Onions (chopped)
2 clv Garlic (chopped)
1 lb Zucchini

Instructions

1. In a medium bowl, combine the ground pork, water, 1 teaspoon rice wine, and cornstarch. Set aside.
2. Soak the dried noodles in a bowl of water for 10 minutes. Drain and set aside. In a large bowl, combine the chicken broth, oyster sauce, soy sauce, sugar, and dark soy sauce. Set aside.
3. In a wok over medium heat, add the oil, ginger, and the white parts of the green onions. Cook for about 1 minute.
4. Increase the heat to high, and add the ground meat and the garlic. Let that cook for another minute, until the meat turns opaque. Then add 1 tablespoon of rice wine.
5. Stir in the zucchini for 30 seconds, then add the sauce mixture. Bring to a simmer, then stir in

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the glass noodles. Simmer uncovered for about 3 minutes, stirring occasionally, until the liquid has reduced by half and the zucchini is tender.

6. Stir in the green parts of the green onions and serve immediately.