

Shredded Pork Chow Mein

Ingredients

4 oz Pork Loin (cut into strips)

1/2 T Soy Sauce

1/2 t White Pepper

2 t Rice Wine

1 Egg White

6 T Vegetable Oil
grated)

3/4 c Chicken Broth

1 T Oyster Sauce
and sliced)

3 T Water

5 oz Egg Noodles

4 Green Onions

3/4 t Salt

1/2 t Maggi Seasoning Sauce

2 1/2 T Cornstarch

1 Ginger (1-inch piece, peeled,

1 t Garlic

1/4 t Sugar

4 Dried Shiitake Mushrooms (soaked

2 1/2 c Bean Sprouts

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Instructions

1. Cut pork loin into thin strips, cut 4 green onions into 2-inch long strips, and mince garlic. Transfer the pork into a large bowl for marinating.
2. Marinate the pork with 1/4 teaspoon white pepper, 1/4 teaspoon salt, 1 teaspoon rice wine, Maggi sauce, egg white, 1 tablespoon cornstarch and 1 tablespoon of oil.
3. In a pot full of water over high heat, set to boil. Add noodles to the boiling water, and cook for 2 minutes. Strain and rinse under cold water for 1 minute. Drain well.
4. In a 12" cast iron pan over medium low heat, add 2 tablespoons of oil. Add noodles and spread it evenly over the pan. Pan fry the noodles for about 5-10 minutes until golden brown. Flip it over, and do the same. Add 1 more tablespoon of oil to the side of the pan. When both sides are golden brown and crispy, set it aside on a serving plate.
5. In the same pan over medium heat, add 1 tablespoon of oil. Stir fry the pork until 90% cooked and set aside. Add 1 tablespoon of oil again and fry ginger and garlic until aromatic. Add the pork, 1 teaspoon rice wine, mushrooms and chicken broth then stir well.

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6. Season the sauce with 1/2 teaspoon salt, 1/4 teaspoon white pepper, sugar, and oyster sauce. Cover the pan and simmer for 3 minutes. Meanwhile, add 1 1/2 tablespoons of cornstarch with 3 tablespoons of water in a small bowl and mix well.

7. Add in the bean sprouts and mix well. Turn heat to high then slowly stir in the cornstarch slurry to thicken the sauce until it reaches the desired consistency.

8. Add green onions and stir well. Pour sauce over the noodles. Serve immediately.