Shredded Pork Chow Mein

Ingredients

1 lb Chow Mein Noodles
1 1/2 T Soy Sauce
1 1/2 t White Pepper
2 T Rice Wine
3 Egg Whites
7 T Vegetable Oil
1 T Garlic (minced)
3/4 t Sugar
2 c Bean Sprouts
12 oz Pork Loin (thinly sliced)
6 Green Onions
2 1/4 t Salt
1 1/2 t Maggi Seasoning Sauce
6 T Cornstarch
1 1/2 oz Ginger
2 1/4 c Chicken Broth
1 1/2 T Oyster Sauce
3 T Water

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Instructions

1.Cut pork loin into thin strips, cut the green onions into 2-inches in length, julienne ginger, and mince garlic. Set the aromatics aside in a bowl. Transfer the pork into a large bowl.
2.Marinate the pork with 3/4 teaspoon white pepper, 3/4 teaspoon salt, 1 tablespoon rice wine, Maggi sauce, egg whites, 3 tablespoons cornstarch, and 1 tablespoon oil.
3.Over high heat, boil a pot of water. Add noodles to the boiling water, and cook for 1 minute. Drain and rinse under cold water for 1 minute then set aside.
4.In a 12" cast iron skillet on medium low heat add 2 tablespoons oil. Add noodles and spread it evenly over the pan. Pan fry the noodles for about 5-10 minutes until golden brown on the bottom. Flip it over, and do the same. Add 2 tablespoons more 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, add 1 tablespoon oil. Stir fry the pork until 90% cooked and then transfer to another dish.
6.Add 1 tablespoon more oil then fry ginger and minced garlic until aromatic. Add the pork back, 1 tablespoon rice wine, bean sprouts and chicken broth. Season sauce with

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1 1/2 teaspoon salt, 3/4 teaspoon white pepper, sugar, and oyster sauce. Cover the pan and simmer for 9 minutes.
7.Meanwhile mix 3 tablespoons cornstarch with 3 tablespoons water. Over high heat, slowly stir in the cornstarch slurry to thicken the sauce until it reaches the desired consistency. Add the green onions and mix well cook for 1 minute. Pour the sauce over the crispy noodles. Serve immediately.