

Five Spice Pork Lo Mein

Ingredients

1 lb Chinese Noodles
1 Ginger Piece (1-inch, sliced)
1 1/2 T Five Spice Powder
1 lb Pork Tenderloin (thinly sliced)
3/4 t Salt
2 T Vegetable Oil
7 Shiitake Mushrooms (sliced)
1/4 Napa Cabbage (shredded)
1/2 Onion (sliced)
3 Green Onions (sliced)
1/2 c Cilantro (chopped)
1/2 c Hoisin Sauce
1/2 c Water
1/2 t Sesame Oil

Instructions

1. Cook noodles according to package directions, drain. Rinse noodles under cold running water and place in a large bowl. Mix noodles with sesame oil and set aside.
2. Combine ginger, five-spice powder, and pork in a medium bowl; add 1/4 teaspoon salt, tossing to coat.
3. Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add mushrooms and onions, saute until softened 5 minutes. Add napa cabbage and saute for an additional 3 minutes. Remove vegetables and set aside.
4. Add pork mixture; saute 2 minutes or until browned. Stir in remaining 1/4 teaspoon salt, water, and hoisin sauce; cook 2 minutes or until pork is done. Add vegetables and warm through.

Five Spice Pork Lo Mein

5. Add pork mixture, green onions, and cilantro to noodles; toss well to combine.