Hong Kong Crispy Noodle with Pork and Shrimp

Ingredients

12 oz Hong Style Egg Noodles
3 clv Garlic (chopped)
1 Carrot (shredded)
8 Shrimp (large, shelled and deveined)
3 Baby Bok Choy (cut into quarters)
4 Napa Cabbage Leaves (thinly sliced)
2 T Oyster Sauce
1/2 t Sugar
3/4 c Chicken Broth
1/4 t White Pepper
1 1/2 T Cornstarch
1/4 c Vegetable Oil
1/4 Onion (thinly sliced)
1 Pork Loin Chop (thinly sliced)
1 T Soy Sauce
2 T Rice Wine
5 T Water
1 Green Onion (sliced)

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Instructions

1.For the stir-fry sauce, mix oyster sauce, soy sauce, and sugar with a small whisk then set aside for later.
2.Separate the egg noodles in a large bowl then form into a rough circle on a plate about the size of the bottom of your 12" cast iron skillet pan.
3.Heat the oil in the skillet over medium heat. Slide the noodles into the pan so that they form a neat circle. Cook for a minute then pour 3 tablespoons of water.
4.Allow the water to evaporate and steam the noodles for another 3 minutes or until the bottom is crispy. To flip the noodle pancake over, use two spatulas and transfer to a plate with the crispy side up then slide the noodle pancake back into the skillet and cook for another 3 minutes or until the second side is golden and crispy. Transfer the noodle pancake back to the plate.
5.Remove all but 1 tablespoon of oil from the skillet. Place the pan back onto the burner on medium heat. Meanwhile, in a small bowl mix together cornstarch and 2 tablespoons water, set aside.
6.Add to the pan garlic, onion and carrot. Cook, stir-frying for a minute. Then add the pork and stir-fry until almost cooked. Add the shrimp and stir-fry until almost

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cooked. Add the bok choy and cabbage leaves.
7.Add the rice wine and allow to simmer for 30 seconds, then pour in the stir-fry sauce and toss to coat. Add the chicken broth and simmer for another minute. Quickly mix the corn starch mixture and pour into the pan. Simmer until just thickened. Add the white pepper and then pour it in the center of the crispy noodle pancake. Serve immediately.