



## Pork Chow Mein

### FOR THE MARINADE:

- 4 tsp. oyster sauce
- 2 tsp. soy sauce
- 2 tsp. sesame oil
- 1 tsp. rice vinegar
- 1 tsp. sugar
- 2 tsp. cornstarch
- Little bit white pepper
- 2 tsp. freshly grated ginger
- ¾ pound pork loin cut into thin strips

Mix all the ingredients – except for the pork – in a bowl. Whisk well.

Place pork strips in a bowl. Pour marinade on pork and toss to coat well. Marinade for at least 4 hours in the fridge.

### FOR THE SAUCE:

- 2 cups chicken stock
- 3 TBS cornstarch
- 2 TBS oyster sauce
- 2 tsp. sesame oil
- 1 tsp. soy sauce
- 2 tsp. sugar
- ¼ tsp. white pepper

Mix all ingredients in a bowl. Whisk well. Set aside.

### FOR THE CHOW MEIN:

- 5 dried shitake mushrooms- soaked for 20 minutes and chopped
- 16 oz. cooked Capellini noodles – al dente
- 4 TBS peanut oil
- 1 ½ TBS minced garlic
- 1 ½ TBS minced ginger
- 2 carrots – julienne finely
- 2 scallions – chopped (white, light green and dark green)

Heat a large skillet with 2 TBS of peanut oil. Heat until oil starts to smoke.

Add the noodles to the skillet and cook for about 5 to 6 minutes – until bottom starts to brown. Flip noodles and cook for another 5 to 6 minutes.

While noodles are cooking – heat a wok style pan or skillet with the remaining peanut oil.

When the oil is really hot, add the ginger and garlic. Cook, stirring, for 1 minute.

Add the pork and its marinade to the pan. Stir. Cook for about 5 to 6 minutes – until pork is cooked through.

Add the carrots, mushrooms and scallions to the pork. Mix well.

Form a well in the middle of your pan and add the reserved chicken stock and cornstarch liquid.

Mix well and bring to a boil. Stir until sauce is thick.

Pour the cooked pork on the crisp noodles.

Serve and enjoy!