

Barbecued Pork Chow Mein

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing Your Mise en Place

- 2 tbsp soy sauce
- 1 tbsp oyster sauce
- 1/2 tsp sea salt
- 3 slices ginger
- 3 to 5 cloves garlic (1 tbsp)
- 2 cups Chinese barbecued pork (8 oz)
- 4 cups bean sprouts (8 oz)
- 1 tbsp Shao Hsing rice wine (or dry sherry)
- 2 green onions

To prepare your mise en place, first prepare the sauce by combining the soy sauce, oyster sauce and salt in a bowl. Set aside.

Next, smash the ginger slices with your knife and mince the garlic. Slice the green onions in half vertically and then into 2" -inch pieces. Wash and spin dry the bean sprouts. Measure out the Shao Hsing rice wine into a small container. Cut the pork into matchstick pieces and set everything aside.

Step 2: Preparing the Chow Mein Noodles

- 12 oz chowmein noodles
- 1 tbsp peanut oil

To cook the noodles, bring a large pot of water to a boil. Add the noodles. Once boiling, cook for approximately 3 minutes (or according to the directions on the package) or until the noodles are almost entirely cooked through. Once done, drain the noodles into a colander and rinse with cold water. Drain well to remove the excess water. Place the oil into the pot and add the noodles. Toss to coat with the oil.

Step 3: Stir-Frying the Chow Mein

- 1 to 2 tbsp peanut oil

To stir-fry the dish, line the ingredients up in the proper cooking order. Heat a wok over high heat. Once hot, add the oil, followed by the ginger, garlic and pork. Stir-fry for a minute or so to heat the pork through, being careful not to burn the aromatics.

Next, add the bean sprouts and Shao Hsing rice wine. Toss and stir-fry for about 30 seconds or until the bean sprouts just begin to soften. Add the sauce, noodles and green onions. Stir-fry for another 1 to 2 minutes until the noodles and ingredients are completely heated through and evenly coated with the sauce. Serve immediately.