

Sichuan Preserved Vegetable and Pork Noodles.

榨菜肉絲湯麵

Makes 4 servings

September
Noodling Around!

8 oz pork, cut into thin matchstick pieces

Marinade

1 tbsp soy sauce
½ tsp ground white pepper
1 tsp cornstarch

8 oz Chinese egg noodles, boiled and rinsed
2 tsp sesame oil
3 tbsp cooking oil
¼ cup matchstick pieces ginger
1 tbsp thinly sliced garlic
¼ cup julienned Sichuan preserved vegetable, rinsed

5 - 6 cups chicken broth

Garnishes

¼ cup shredded carrot
¼ cup thinly sliced onion
2 tbsp shredded green onion
 Red chili oil

1. Combine pork and marinade ingredients in a bowl; mix to combine. Set aside for 30 minutes.
2. Cook noodles according to package directions. Drain, rinse with cold water and drain again. Toss with sesame oil and set aside.
3. Place a wok or stir-fry pan over high heat until hot. Add 1 tbsp oil, swirling to coat sides. Add pork and cook, stirring, until done, 3 - 4 minutes. Remove pork from wok.
4. Add remaining oil to wok. Add ginger and garlic and cook, stirring until fragrant, about 10 seconds. Add Sichuan preserved vegetable and cook for 1 minute. Return pork to wok and stir to combine.
5. Bring chicken broth to a boil in a pot, add cooked egg noodles to heat them through. Divide noodles among 4 individual serving bowls. Ladle hot broth over each bowl of noodles and top with pork mixture. Sprinkle garnishes on top. Serve hot.