



Pork Chow Mein with Brown Stir Fry Sauce



Ingredients

Family Serving Size

- ¾ C. **Brown Stir Fry Sauce** (Gluten Free Starport 214)
- 8 oz. Ground pork, marinated
- 1 lb. Cabbage, shredded (or bean sprouts)
- 1 lb. Shanghai style thick egg noodle, fresh
- .5 oz. Green onion, chopped
- ¼ C. Oil
- 1 C. Very Dry Sherry or broth

Other Starport sauces that are great for this recipe: **Spicy Red Hunan** (Gluten Free Starport 212), **General Kung Pao** (Gluten Free Starport 348), **Garlic Sesame Sauce** (Starport 209) and **XOX Teriyaki Sauce** (Starport 217).



Ingredients



Fresh Shanghai noodles



Pan fried noodles

Instructions

1. Marinate pork (see below).
2. Cook noodles per manufacturer's instructions (1 lb. fresh noodles yield about 2 lbs. in cooked weight).
3. Brown noodles on griddle with some oil, remove and set aside.
4. Heat griddle or wok, add oil then add marinated ground pork, sauté about 3 minutes. Spread out ground pork then add in shredded cabbage on top of pork.
5. Add in wine or broth, cover and let steam for 45 seconds.
6. Add pan-fried noodles, toss well and add **Brown Stir Fry Sauce**, remove when steaming hot. Garnish with green onions and serve.

Pork Marinade

1. **To marinate:** For 10 lbs. sliced or cubed pork, dissolve 0.4 lb. (1C.) **Marinade Seasoning** (Gluten Free Starport 356) in 1¼ C. water and mix in 1 C. corn oil. Mix well then marinate meat for 30 minutes or more.

