

Chinese Noodles with Pork

This dish is a favorite of Sally's

Ingredients:

- 1/2 lb. Chinese noodles
- 2 1/2 Tbsp. peanut oil (divided)
- 1/2-inch piece of ginger root (2 Tbsp. minced)
- 2 scallions
- 1 tsp. sugar
- 2 Tbsp. black bean paste
- 1 Tbsp. bean paste w/chili
- 1/2 lb. ground pork
- Several drops sesame oil



Equipment

- Wok

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☑	Directions	Time (min)
	Cook noodles in boiling water until al dente	5
	Drain noodles and toss with 1/2 Tbsp. peanut oil	1
	Peel and mince ginger (2 Tbsp.)	2
	Chop the white parts of two scallions and slice the green parts	2
	Mix 1 tsp. sugar with 2 Tbsp. black bean paste and 1 Tbsp. bean paste with chili	2
	Heat wok, add 1 Tbsp. oil, and then Fry ginger	2
	Add 1/2 lb. ground pork and white scallions. Stir fry until pork is no longer pink.	3
	Add the bean paste mixture and heat	2
	Stir in the green scallion slices and the noodles. Toss to coat.	1
	Add a few drops of sesame oil	1
	Total	21