



STIR FRIED NOODLES

Yield: 2 large portions

6oz	Pork sliced thin
1.5tsp	Chinese 5 spice
2oz	Small dice onions
2oz	Carrots blanched (cut julienne style then about 1/2 inch lengths)
2oz	Potatoes blanched (cut julienne style then about 1/2 inch lengths)
5oz	Spicy garlic sauce
2oz	Water
1Tbs	Canola Oil
1Tbs	Chopped ginger
2 cloves	Sliced garlic
3 or 4	Green onions thinly sliced

Method:

Place the thinly sliced pork in a bowl and sprinkle the Chinese 5 spice and mix thoroughly. Place the spicy garlic sauce in a bowl and add the water to it. In your saute pan or wok put in your oil and put it over high heat. Add the garlic and ginger until it become aromatic, be careful not to burn. Add the pork and stir it around quickly until it has a little color on it. Add the onions and stir until the turn translucent then the carrots and potatoes. Continue to stir until warmed through about 30 seconds. Add the spicy garlic sauce and bring up to heat. Add your cooked hand pulled noodles and mix until thoroughly incorporated. Place the noodles in two bowls and garnish with green onions, serve.

Note: This recipe like all recipes are basic guidelines. If you want more garlic, add more garlic or if you want it spicier add more spicy garlic sauce but above all, enjoy it!

Legend

T=Tablespoon

t=teaspoon

C=Cup

oz= ounces