



## Chinese Recipe

### Pork Chow Mein with Brown Stir Fry Sauce

Traditional Chinese restaurant Pork Chow Mein recipe with ground pork, shredded cabbages in Brown Stir Fry Sauce tossed with pan fried egg noodles.



Ingredients: Food service Portion  
2 C. **Brown Stir-fry Sauce** ([Starport 214](#))  
1.0 lb. Ground pork, marinated  
1.5 Tbsp. **Marinade Seasoning** ([Starport 356](#))  
1.5 Tbsp. Water for marinade mix  
1 Tbsp. Oil for marinade mix  
2 lbs. Cabbage, shredded (or bean sprouts)  
2 lbs. Shanghai style egg noodle, fresh  
1 oz. Green onion, chopped  
¼ C. Oil

#### Instructions:



1. Mix 1.5 Tbsp. **Marinade Seasoning**, 1.5 Tbsp. of water and 1 Tbsp. oil then mix into ground pork. Let Marinate for 1/2 hour.
2. Cook noodles per manufacturer's instructions (1 lb. fresh noodles yield about 2 lbs. in cooked weight).
3. Heat griddle add 2 Tbsp. oil and brown noodles on griddle, remove and set aside.
4. Heat griddle or wok, add 1 Tbsp. oil then add marinated ground pork, sauté about 5 minutes. Spread out ground pork then add in shredded cabbage on top of pork and mix well.
5. Add pan fried noodles, toss well and add **Brown Stir-fry Sauce**, remove when steaming hot. Garnish with green onions and serve.

