

Shredded Pork and Chinese Celery Lo Mein

Yield: 5 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spicy-shredded-pork-recipe>

Ingredients:

- 2 tablespoons canola oil
- 1 1/2 cups yellow onion julienned
- 3 tablespoons garlic fresh, minced
- 1 cup green onion sliced thinly
- 3 cups Chinese celery stem and leaves, finely chopped
- 2 cups pork cooked shredded fatty
- 2 tablespoons chinese rice wine or sherry
- 1/3 cup soy sauce less salt variety
- 2/3 cup chicken stock
- 16 ounces egg noodles Fresh Hong Kong Style thin
- 1/2 teaspoon sesame oil

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 115 milligrams
4. Fat: 14 grams
5. Fiber: 6 grams
6. Protein: 28 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1110 milligrams
9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy Shredded Pork and Chinese Celery Lo Mein above. You can see more 17 chinese spicy shredded pork recipe Cook up something special! to get more great cooking ideas.