

Char Siu Pork Lo Mein

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-char-siu-celery-and-cabbage-recipe>

Ingredients:

- 1/2 pound spaghetti angel hair
- 2 tablespoons peanut oil or vegetable oil
- 1 ginger thumb, sliced into thin strips, *see footnote 1
- 4 cups napa cabbage chopped, or other veggies of your choice, *see footnote 2
- 1/2 pound char siu pork shredded
- 2 tablespoons homemade chicken stock or boxed chicken stock
- 1/2 tablespoon oyster sauce
- 1 tablespoon dark soy sauce *see footnote 3
- 1/2 tablespoon soy sauce
- 1 tablespoon Shaoxing wine or Japanese sake, or water
- 1/4 teaspoon sugar
- 1/4 teaspoon white pepper powder
- 1/2 teaspoon salt

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 52 grams
3. Fat: 8 grams
4. Fiber: 3 grams
5. Protein: 10 grams
6. SaturatedFat: 1 grams
7. Sodium: 720 milligrams
8. Sugar: 4 grams

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