

# Lo Mein Noodles with Ground Pork

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/ground-pork-with-celery-and-noodle-chinese-recipe>

## Ingredients:

- 16 ounces noodles lo mein, spaghetti, linguine prepared per packet instructions.
- 1 pound ground pork lean pork
- 1 onion medium, sliced or chopped
- 2 inches ginger grated
- 3 cloves garlic grated or minced
- 2 carrots grated or julienned into strips
- 2 stalks celery sliced
- 1 red bell pepper sliced or sweet chilies sliced
- 2 cups napa cabbage or green cabbage sliced
- red chili flakes to taste
- salt
- black pepper
- 1 bunch green onions spring/, sliced - keep green tops for garnish, optional
- 4 tablespoons soy sauce
- 2 tablespoons oyster sauce
- 3 tablespoons water
- 1 tablespoon chinese rice wine Shao Hsing, or substitute dry sherry
- 1 tablespoon hoisin sauce
- 1 tablespoon Sriracha sauce
- 1 tablespoon sesame oil
- 1 teaspoon rice wine vinegar

## Nutrition:

1. Calories: 870 calories
2. Carbohydrate: 102 grams
3. Cholesterol: 175 milligrams

4. Fat: 33 grams
  5. Fiber: 9 grams
  6. Protein: 39 grams
  7. SaturatedFat: 11 grams
  8. Sodium: 1600 milligrams
  9. Sugar: 10 grams
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