

# Roast Pork Lo Mein

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-of-chinese-roast-pork-with-noodles>

## Ingredients:

- 1 tablespoon light soy sauce
- 2 teaspoons dark soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon hot water
- 1/4 teaspoon sugar
- 1/2 teaspoon salt or to taste
- 1/8 teaspoon ground white pepper
- 1/2 teaspoon sesame oil
- 8 ounces chinese roast pork char siu julienned into strips
- 1 clove garlic minced
- 1/4 cup carrot julienned
- 1/2 cup water chestnuts sliced
- 1/2 cup bamboo shoots canned, in strips or sliced into bite-sized pieces
- 1/2 cup sliced mushrooms such as shiitake, oyster, button, or baby portobello
- 2 1/4 cups napa cabbage shredded
- 2/3 cup snow peas ends trimmed with fibrous string removed
- 1 1/2 cups mung bean sprouts optional
- 14 ounces lo mein noodles cooked, you can use fresh uncooked noodles, but they need to be boiled according to the package instructions...
- 1 1/2 tablespoons vegetable oil
- 1 tablespoon Shaoxing wine
- 2 scallions julienned

## Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 87 grams
3. Fat: 22 grams
4. Fiber: 5 grams
5. Protein: 15 grams

6. SaturatedFat: 8 grams
  7. Sodium: 2830 milligrams
  8. Sugar: 6 grams
- 

Thank you for visiting our website. Hope you enjoy Roast Pork Lo Mein above. You can see more 18 recipe of chinese roast pork with noodles Discover culinary perfection! to get more great cooking ideas.