



General Tso Spicy Pork Chow Mein



Ingredients

Family Serving Size

- ¾ C. **General Tso Sauce** (Starport 323)
- 8 oz. Ground pork, marinated
- 1 lb. Cabbage, shredded (or bean sprouts)
- 1 lb. Shanghai-style thick egg noodles, fresh
- .5 oz. Green onion, chopped
- ¼ C. Oil
- 1 C. Dry sherry or broth

Other Starport sauces that are great for this recipe: **Spicy Red Hunan** (Starport 212 Gluten-Free), **General Kung Pao** (Starport 445 Gluten-Free) and **Garlic Sesame Sauce** (Starport 209).



Ingredients



Fresh Shanghai noodles



Pan fried noodles

Instructions

1. Marinate pork (see below).
2. Cook the noodles according to the manufacturer's instructions (1 lb. fresh noodles yield about 2 lbs. in cooked weight).
3. Brown noodles on the griddle, remove and set aside.
4. Heat griddle or wok, add oil, and sauté marinated ground pork sauté about 3 minutes. Spread out the ground pork and add shredded cabbage on top of it.
5. Add wine or broth, cover, and let steam for 45 seconds.
6. Add the pan-fried noodles, toss well, and add the **General Tso Sauce**. Remove it when it is steaming hot. Garnish with green onions and serve.

Pork Marinade

1. **To marinate:** For 10 lbs. sliced or cubed pork, add 0.4 lb. (1C.) **Marinade Seasoning** (Starport 356 Gluten-Free), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.