

Ingredients



18 oz Ground Pork



15 oz Baby Bok Choy



1 Tbsp Sherry Vinegar



1 Tbsp Sesame Oil



1 lb Fresh Lo Mein Noodles¹



2 cloves Garlic



3 Tbsps Soy Glaze



1 Tbsp Togarashi Seasoning²



2 stalks Celery



2 Tbsps Soy Sauce



2 Tbsps Black Bean Sauce

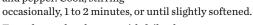


Prepare the ingredients & make the sauce

- Fill a large pot 3/4 of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Thinly slice the **celery** on an
- Cut off and discard the root ends of the bok choy; roughly chop.
- Peel and roughly chop 2 cloves of garlic.
- Combine the **chopped bok choy** and **chopped garlic** in a bowl.
- In a separate bowl, whisk together the black bean sauce, soy glaze, soy sauce, vinegar, and 1 tablespoon of water.

2 Cook the vegetables

- In a large pan, heat the sesame oil on medium-high until hot.
- Add the sliced celery; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the chopped bok choy and garlic; season with salt and pepper. Cook, stirring



- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

3 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender.
- Turn off the heat. Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.
- Return to the pot.



4 Cook the pork

- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the pork. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper.
- Continue to cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until browned and cooked through.
- Turn off the heat.

5 Finish & serve your dish

- To the pot of cooked noodles, add the sauce, cooked pork, and cooked vegetables. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired.
- Serve the finished noodles garnished with the togarashi. Enjoy!

