

CHOW FUN NOODLES

INGREDIENTS:

2¼ tsp oyster sauce

3 Tbsp shoyu

1 tsp sesame oil

3 Lup Cheong Chinese sausage (coarsely chopped)

½ lb roast pork (coarsely chopped)

40oz fresh chow fun noodles

3 stalks green onions (cut into 1" pieces)

½ c. bean sprouts (washed & dried - optional)

Ground white pepper to taste



DIRECTIONS:

1. Mix oyster sauce, shoyu, and sesame oil together in a bowl and set aside.
2. Pan fry Lup Cheong and roast pork over medium heat in a flat-bottom wok or frying pan. When the Lup Cheong and roast pork start to sizzle, add chow fun noodles. Add the sauce and toss altogether.
3. Add bean sprouts and green onions. Cook until just wilted. Season to taste with ground pepper and serve.

*Makes 4 servings - recipe can be multiplied depending on servings needed