



# Pork and Tofu Noodles

## PREP TIME

10 min

## TOTAL TIME

30 min

## Nutrition Information Per Serving

Makes 4 (1/2 Cup) servings

### FAT

10g

### PROTEIN

15g

### CARBS

3g

### CALORIES

162

## Ingredients

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1 Tbsp sesame oil

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1 Tbs five spice powder

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1/3 lb lean pork, sliced into small rectangles

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1 Tbs canola oil

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2 Tbs ginger cut into matchsticks

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3 whole cloves garlic

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1 Tbs light soy sauce

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1 Tbs dark soy sauce

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1 Tbs Shaoxing wine

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½ cup water

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1 package tofu noodles

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Salt, to taste

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## Instructions

1. Mix the sesame oil, five spice powder, and cut up pork in a bowl and let it sit together for about ten minutes.
2. Heat a pot to medium-high. Add the pork. Cook the pork bits just until the pieces are no longer pink and then remove them from the pot. You'll be returning them to the pot soon, so don't worry about them being undercooked.
3. Add the canola oil, ginger, and garlic to the pan and let them get fragrant and a little toastes, about 2 minutes. Add the soy sauces, Shaoxing wine, water, tofu noodles, and the pork. Stir everything around until it is mixed, reduce the heat to medium-low, and cover. Let this simmer for 10 minutes.
4. Taste the tofu and add salt as needed. Serve immediately.

## Pro Tips

- Fattier cuts of pork work well in this dish!
- Tofu noodles are readily available at Chinese grocery stores.

*Recipe courtesy of Virta Employee, Eva S.*