

Asian Pork Noodle Bowl

This is a basic ground pork noodle bowl recipe using your favorite Stir Fry sauce. This time I used House of Tsang Saigon Sizzle Sauce and it was delicious, just a touch of spice. I paired this dinner with a Semi-Dry Gewurztraminer from Thirsty Owl located on Cayuga Lake in the Finger Lakes Region of New York. It was a perfect pairing. The wine on it's own was floral and spicy and then after the stir fry it was brighter and more fruity. A delicious and fun pairing!!!

Serves 4

30 minutes to prepare

- 1 lb. thin spaghetti, cooked and drained
- 1 teaspoon olive oil
- 2 scallions, sliced on the angle with white and green parts kept separate
- 1.5 lbs. ground pork
- 1 lb. slaw mix
- 2 tablespoons sherry vinegar
- 1 lb. slaw mix
- 1/2 cup stir fry sauce
- 1/2 cup water
- 1 oz. fried won ton strips

1. Place a large non-stick pan with 1 teaspoon olive oil over medium-high heat. To hot pan add ground pork and white portions of scallions. Cook 4 to 5 minutes, breaking up meat and stirring often until mostly browned.
2. Add slaw mix and sherry vinegar. Stir occasionally until slaw is wilted and pork is browned and cooked through, about 3-4 minutes.
3. Add stir fry sauce, pasta and water to pan. Stir until heated through and pasta is coated with sauce, about 2 minutes.
4. Remove from burner.
5. Divide mixture among 4 bowls and garnish with won ton strips and green portions of scallions.

