

Chop Suey

Jacob · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

4

Description

Chop suey is fast and easy to make My mother always made this recipe we love it as is but you can substitute a can of Chinese mixed vegetables for the bean sprouts if you want more color and texture Serve over hot rice and top with chow mein noodles and soy sauce

Ingredients

— - ¼ cup shortening - 1 ½ cups diced pork loin - 1 cup diced onion - 1 cup diced celery - 1 cup hot water - 1 teaspoon salt - ? teaspoon ground black pepper - 1 (14.5 ounce) can bean sprouts

— drained and rinsed - ? cup cold water - 2 tablespoons cornstarch - 2 teaspoons soy sauce - 1 teaspoon white sugar

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat shortening in a large
2. deep skillet over medium-high heat. Add pork and sear until it turns white. Dotdash Meredith Food Studios Add onion and sauté for 5 minutes. Stir in celery
3. hot water
4. salt
5. and pepper. Cover skillet and simmer for 5 minutes. Dotdash Meredith Food Studios Add sprouts and bring mixture to a boil. Dotdash Meredith Food Studios Combine cold water
6. cornstarch
7. soy sauce
8. and sugar in a small bowl. Dotdash Meredith Food Studios Add to skillet mixture and cook until thickened to desired consistency
9. about 5 minutes. Dotdash Meredith Food Studios