



Pork Lo Mein

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This pork lo mein recipe was inspired by another recipe but I added more vegetables ginger and sesame oil
Add or remove veggies as you see fit

Ingredients

- - 1 (8 ounce) package linguine - 1/2 cup low-sodium soy sauce - 2 tablespoons rice vinegar - 2 teaspoons cornstarch - 1 teaspoon white sugar - 1/2 teaspoon sesame oil - 2 tablespoons canola oil - 2 cups snap peas - 1 small sweet onion
- chopped - 1 (12 ounce) pork tenderloin
- cut into thin strips - 1 (8 ounce) package sliced white mushrooms - 1 medium red bell pepper
- chopped - 3 cloves garlic
- chopped
- divided - 1/2 teaspoon chopped fresh ginger
- or to taste - 3 green onions
- sliced

Instructions

1. Bring a large pot of lightly salted water to a boil; cook the linguine at a boil until tender yet firm to the bite
2. 8 to 9 minutes; drain. Meanwhile
3. whisk soy sauce
4. vinegar
5. cornstarch
6. sugar
7. and sesame oil together in a small bowl. Heat canola oil in a large skillet over medium-high heat. Add snap peas and onion; cook and stir until onion is translucent
8. about 2 minutes. Add pork
9. mushrooms
10. red bell pepper
11. 1/3 of the garlic
12. and ginger; cook until pork is no longer pink
13. about 2 minutes. Add remaining garlic to the skillet and cook until fragrant
14. about 1 minute. Pour in soy sauce mixture; cook and stir until sauce thickens
15. about 1 minute. Remove from the heat. Stir linguine into the skillet until coated; sprinkle green onions over top.