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Pork & Bok Choy Stir-Fry

- 8 Ounces soba or rice noodles
- 3/4-1 Pound pork tenderloin, trimmed
- 1/3 Cup water
- 1/4 Cup Shao Hsing rice wine or dry sherry , (see Notes)
- 2 Tablespoons reduced-sodium soy sauce
- 2 Teaspoons cornstarch
- 1 Tablespoon peanut oil or canola oil
- 1 Medium onion, thinly sliced
- 1 Pound bok choy (about 1 medium head), trimmed and cut into long, thin strips
- 1 Tablespoon chopped garlic
- 1 Tablespoon chile-garlic sauce (see Note)

- 1) Bring a large saucepan of water to a boil. Add noodles and cook according to package directions. Drain, rinse with cold water and set aside.
- 2) Meanwhile, slice pork into thin rounds; cut each round into matchsticks. Whisk water, rice wine (or sherry), soy sauce and cornstarch in a small bowl.
- 3) Heat oil in a Dutch oven over medium heat. Add onion and cook, stirring occasionally, until beginning to soften, 2 to 3 minutes. Add bok choy and cook, stirring occasionally, until beginning to soften, about 5 minutes. Add the pork, garlic and chile-garlic sauce; cook, stirring, until the pork is just cooked through, 2 to 3 minutes.
- 4) Whisk the cornstarch mixture again, add it to the pan and bring to a boil. Cook, stirring, until the sauce has thickened, 2 to 4 minutes. Serve the pork and vegetables over the noodles.

Ingredient Notes: Shao Hsing (or Shaoxing) is a seasoned rice wine available in the Asian or wine section of some supermarkets markets and in Asian food markets.

Chile-garlic sauce (also labeled chili-garlic sauce or paste) is a blend of ground chiles, garlic and vinegar. It can be found in the Asian section of large supermarkets and will keep for up to 1 year in the refrigerator.

Makes 4 servings

