

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Pork Lo Mein

BY CHEF MARTY SLAVIN

(Serves 6) Ingredients

12 oz. soba noodles or whole wheat spaghetti

½ cup reduced sodium soy sauce

1 tbsp. plus 1 tsp. cornstarch

2 tsp. sugar

2 tbsp. rice wine vinegar

1 cup chicken stock/broth

2 lean, boneless center cut pork chops, about 12 oz.

2 tsp. canola oil

4 cups thinly shredded Napa cabbage

1 grated medium carrot

1 cup snow peas, halved crosswise

Salt and pepper to taste

2 thinly sliced scallions

Directions

Cook soba noodles as per instructions on package.

In large bowl, whisk soy sauce, cornstarch, sugar, vinegar, and broth. Add pork and toss to coat. Set aside for 10 minutes.

Heat wok over medium-high heat and add oil. Add pork and marinade, stir fry until meat is no longer pink; about 3 minutes. Add cabbage and stir fry until just wilted; around 2 minutes. Stir in carrot and snow peas; cook vigorously, until snow peas are slightly softened, yet firm; about 2 minutes. Stir in noodles and toss to coat with sauce and warm through, about a minute. Season with salt and pepper and garnish with scallions and serve.



B

1075 BUCHLI STATION ROAD, NAPA, CA 94559 | 800.654.WINE | 707.252.9065 | BOUCHAINE.COM

ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED