

Easy Glass Noodles w/ Ground Pork



Ingredients

- 200 grams of ground pork preferably 15% fat
- 2 tbsp of cooking oil
- 1 tbsp of pi xian Dou Ban Jiang
- 1 tbsp of oyster sauce
- 2 cloves of garlic
- 1 tsp of ginger paste
- 0.5 lb of mung bean noodles
- 1.5 tbsp soy sauce
- 2.5 tbsp of Chinese cooking wine
- 2-4 tbsp of water
- 2 fresh red chilies
- 1 fresh green chilies
- 3 tbsp of diced scallion



4.62 from 13 votes

Instructions

1. Soak the bean threads (glass noodles) with room temperature water for 20 minutes.
2. During this time, you can quickly prepare a few aromatics. A couple of cloves of garlic, finely mince it. A piece of ginger, about the size of a tsp. Crush and then finely mince it. A couple of red chilies and green chilies. Discard the stem. Take out the seeds. Slice it into strips and dice it. The chili I use is quite spicy, if you don't eat spicy food, you can switch it to the red and green bell pepper.
3. The glass noodles should be soft by now. Take it out and drain the water. Use scissors to give it a few rough cuts. If the noodles are too long, they will tangle together while cooking.
4. Add about 2 tbsp of cooking oil in the wok. Turn the heat low. Throw the minced garlic, ginger, 1 tbsp of Sichuan Dou Ban Jiang, and 1 tbsp of oyster sauce. Stir everything on low heat because all these ingredients are easy to be burned. In about a minute or 2, the oil should have a bright orange color.
5. Turn the heat to high and add the ground pork. Cook it until you can see a little bit pork fat render out from the meat. Turn the heat to the low because we will add the noodles at this point. Glass noodles are made with lots of starch, if you cook it on high heat, they will stick to the wok for sure. Keep adding 1 tbsp of soy sauce,

2.5 tbsp of Chinese cooking wine. Stir and mix. In about a couple of minutes, all the noodles should be playable and transparent. They are not stiff anymore. Then you can throw in the diced green and red chilies. Keep mixing for a minute. Turn off the heat, add some diced scallion before serving. Enjoy!