

Asian Pork and Shrimp Noodles with Bok Choy

4 ounces dried rice noodles
1/2 pound ground pork
2 teaspoons toasted sesame oil, divided
2 or 3 green onions, chopped (about 1/2 cup)
1 teaspoon minced garlic
1 teaspoon minced ginger
1/2 cup grated carrot (I used bagged)
3 tablespoons low-sodium soy sauce
1 tablespoon oyster sauce
2 teaspoons fish sauce
2 teaspoons rice wine vinegar
1 tablespoon brown sugar
1 cup chicken broth
2 baby bok choy, trimmed and sliced
1/2 pound shrimp (I used frozen deli shrimp)
4 ounces fresh bean sprouts
1 tablespoon cornstarch mixed with 1 tablespoon water
1 teaspoon Sambal Oelek (optional)
Lime wedges, for garnish

Soak rice noodles in hot water according to package directions. (Usually about 10 or 15 minutes.) Drain noodles and set aside.

In a wok or large skillet, brown the ground pork with 1 teaspoon of toasted sesame oil over medium heat until thoroughly cooked through. Remove from skillet, drain on paper towels, and set aside.

In the same skillet (without wiping out oil), add the grated carrots and cook about 5 minutes, stirring occasionally. Add the ginger, garlic, and green onions, and cook for several more minutes. Remove to a bowl and set aside.

Add another teaspoon of sesame oil to the skillet, then add the sliced bok choy, cooking until just wilted.

In a small bowl, whisk together the soy, oyster and fish sauces along with the rice wine vinegar, brown sugar, and chicken broth and pour over the bok choy. Now add all the rest of the ingredients to the skillet (pork, veggies, shrimp, noodles, and bean sprouts.)

Last, stir in the cornstarch slurry and the chili sauce if you like a little spicy and bring up to a simmer. Turn off heat, then serve in bowls with a squeeze of lime wedge.