Main dishes / China

Ginger-Scallion Pork Noodles with Bok Choy

Chewy wheat noodles tossed with browned, soy-glazed ground pork, tender bok choy, and a sizzling ginger-scallion oil that tastes grassy, sharp and fragrant all at once.

Time 30 min **Servings** 4

What you'll need.

- ☐ 100 g Scallions, thinly sliced (whites and greens)
- ☐ 30 g Fresh ginger, peeled and finely minced
- ☐ 1 tsp Kosher salt
- ☐ 60 ml Neutral oil (for the ginger-scallion oil)
- ☐ 300 g Wheat noodles, dried (lo mein, ramen-style or thin udon)
- ☐ 300 g Baby bok choy, quartered lengthwise and washed
- ☐ 15 ml Neutral oil (for the pork)
- ☐ 450 g Ground pork
- ☐ 30 ml Soy sauce
- ☐ 15 ml Oyster sauce
- ☐ 5 g Sugar
- ☐ 15 ml Rice vinegar or Chinkiang black vinegar
- ☐ 1 tbsp Chili crisp, to serve (optional)

Let's make it.

01 Put the scallions, ginger and salt in a heatproof bowl (metal or thick ceramic, with room to spare — it will bubble up). Heat the oil in a small saucepan over medium-high until it shimmers and reaches about 375°F (190°C), or until a scallion slice dropped in sizzles vigorously at once. Carefully pour the hot oil over the aromatics; stir. Let cool while you cook everything else.

02 Bring a large pot of unsalted water to a boil. Cook the noodles according to the package, adding the bok choy for the final 1 1/2 minutes. Scoop out 120 ml of the noodle water, then drain and rinse briefly under warm water to wash off surface starch so the noodles don't clump.

03 While the noodles cook, heat the oil in a 12-inch (30 cm) skillet or wok over medium-high heat. Add the pork, press it into an even layer and cook undisturbed 3–4 minutes until browned underneath, then break it into small crumbles and cook 2–3 minutes more until no pink remains and it reaches 160°F (71°C). Add the soy sauce, oyster sauce, sugar and vinegar and toss 1 minute until the liquid reduces to a glaze.

04 Add the noodles and bok choy to the skillet with half the ginger-scallion oil and 3–4 tbsp of the reserved noodle water. Toss over medium heat for 1 minute until everything is coated and glossy. Taste and add more soy or vinegar if needed. Divide among bowls and spoon the remaining ginger-scallion oil over the top, with chili crisp if you like.

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Servings are an estimate; check quantities in the source recipe.
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