

Lo Mein with Cooked Pork

A delicious lo mein recipe featuring tender cooked pork, vibrant vegetables, and savory noodles, delivering a delightful fusion of flavors and textures in every bite.

INGREDIENTS

- 1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs
- 2 cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 medium red bell pepper, cut into thin strips
- 1 cup mushroom slices
- 3/4 cup shredded carrots
- 1/4 cup chopped onion or green onion slices
- 1 garlic clove, minced or pressed
- 2 cups chopped cooked pork
- 2/3 tbsp teriyaki sauce or stir fry sauce

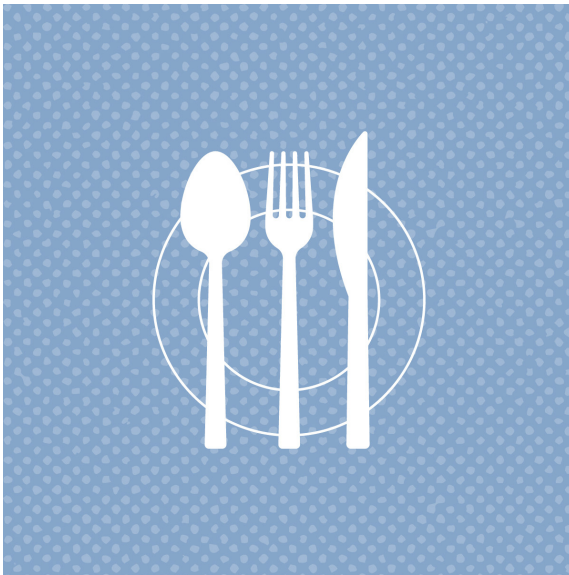
HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring just to a boil: 2 cups water (do not add milk) and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, bell pepper, mushrooms, carrots, onion and garlic. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add pork; cook and stir until heated through.

Sauce will be thin. Let stand 3 to 5 minutes. Stir in desired amount of teriyaki sauce.



PREP
TIME

5min



COOK
TIME

15min



SERVES

4

PRODUCT

