



nage not found or typeagusknot found or typeagusknot found or type ur

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.

PRODU

