



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Rhoots Lo Mein

Ingredients

Noodles
Gluten Free Flour, Eggs, Salt, Olive Oil

Lo Mein Sauce
Garlic, Ginger, Coconut Aminos, Sesame Oil, Coconut Sugar, Chinese Wine

Whole Produce
Columbia Mushrooms

Shredded Vegetables
Red Cabbage, Carrot, Kale

Glazed Pork Belly
LAN-ROC Pork, Honey Chinese 5 Spice, Onion Powder, Paprika, Sumac, Salt and Pepper

Directions

Set a large pot on the stove to boil and take out a large saute pan.

While waiting for water to boil, slice mushrooms thinly and cube pork belly into 1/2 inch pieces (meat version only). NOTE: Pork belly is fully cooked and can be eaten cold.

Once the water is boiling, heat the saute pan on high heat and add oil to the pan.

Once oil hot, add pork belly and allow to brown slightly before adding the mushrooms. Once meat browned, add the mushrooms and saute 5 minutes, then add the shredded vegetables. Immediately add the pasta to the water and cook until it floats (about 3 MINUTES). Pour sauce into the vegetables, then add the pasta directly from the water to the pan.

Combine everything well, remove from heat and portion into bowls. Enjoy!