

Stir-fried Mi Fun

<http://userealbutter.com/2010/01/20/stir-fried-mi-fun-recipe/>

1 lb. *mi fun* (rice noodle vermicelli)
1/2 lb. pork (I prefer dark meat), julienned
1/4 cup soy sauce
1/4 cup sesame oil
2 tsps cornstarch
vegetable oil
3 cups cabbage, shredded
3 stalks green onions sliced
3 carrots, shredded
1/2 cup chinese black mushrooms, sliced
1/2 cup tree ears, sliced
1 cup chicken broth

Jen's Note: I like my *mi fun* to have more vegetables and meat so I just add a little more of each when I make this.

[If the mushrooms and tree ears are dehydrated, rehydrate them in boiling hot water, then rinse and squeeze out.] Soak the *mi fun* in lukewarm water for 15 minutes or until pliable. Drain the noodles and cut them into short strips with clean kitchen scissors. Mix the pork, soy sauce, sesame oil, and cornstarch in a bowl and set aside. Pour 2 tablespoons of vegetable oil in a large sauté pan and heat on high. When the oil is hot, quickly add the cabbage and green onions and stir-fry until the cabbage is wilted. Empty the cabbage into a clean bowl. Using the same pan, heat a tablespoon of vegetable oil on medium-high heat. When the oil is hot, add the pork and stir-fry until the meat is cooked. Add the cabbage mixture and the rest of the vegetables to the pan and stir together. Pour in 1 cup of chicken broth and stir again. When the liquid comes to a boil, reduce the heat to simmer and let the liquid boil off. Add the rice noodles and stir-fry for a few minutes. Serve hot.