

## *Eat Drink Man Woman: Tsa Bi Whun (Taiwanese Fried Rice Noodles)*

Courtesy of Serious Eats

Serves 4-6

### **Ingredients:**

½ lb. boneless pork shoulder, cut into thin 2-inch strips  
½ tsp. cornstarch  
¼ cup plus 1 tsp. soy sauce (or more to taste)  
1 tsp. sesame oil  
6-8 dried shiitake or Chinese black mushrooms  
½ lb. Hsinchu Rice Noodles, or very thin dried rice noodles  
3 Tbsp. vegetable or peanut oil  
1 large carrot, julienned (about 1 cup)  
1 cup bamboo shoots from one (15 oz.) can, rinsed and julienned  
2 cups stock (pork, chicken, or vegetable stock, or low-sodium broth), warmed  
¼ tsp. ground white pepper (or more to taste)  
Kosher salt  
2 Tbsp. black vinegar or rice wine vinegar (or more to taste)  
2-3 scallions, white and light green parts only, thinly sliced

### **Directions:**

Combine pork, cornstarch, 1 tsp. soy sauce, and sesame oil in a medium bowl and mix thoroughly. Cover and chill for at least 20 minutes, or up to overnight.

Meanwhile, cover dried shiitake mushrooms with warm water and let stand until soft throughout, about 20 minutes. Squeeze excess water out of mushrooms and trim off their stems. Slice thinly and set aside. (The soaking liquid may be reserved for making soups, stocks, or braises.)

Cook rice noodles according to the instructions on the package. Drain and set aside.

Add 1 Tbsp. vegetable oil to a large wok or skillet and heat over high heat until shimmering. Add pork and cook, stirring, until no longer pink, about 2 minutes. Remove from pan and set aside.

Add remaining 2 Tbsp. oil to same wok or skillet and heat over high heat until shimmering. Add mushrooms, carrots, and bamboo shoots, along with a pinch of the salt. Cook, stirring occasionally, for 1 minute. Return the pork to the pan.

Pour in warm stock and remaining ¼ cup of soy sauce and bring to a boil. Add rice noodles and stir to combine. Stir in white pepper, season with salt, and cook, stirring frequently, until stock is mostly absorbed, about 2 minutes. If desired, add extra soy sauce, salt, or white pepper to taste. Remove from heat and sprinkle in black vinegar; toss to combine.

Garnish with scallions and serve immediately.