

CopyCat P.F. Chang's Sweet & Sour Pork Over Noodles

Ingredients

1 lb pork shoulder, trimmed and cut into 1-inch cubes
2 cups cornstarch
2 eggs
1½ tbsp soy sauce
1 tsp garlic powder
⅛ tsp ground black pepper
vegetable oil , for frying, roughly 3 to 5 cups

Sauce:

8 oz yellow bell peppers, or any bell peppers of your choice, preferably a mix of colors, cut into 1-inch pieces
1⅓ cups pineapple chunks, canned and drained
granulated sugar
½ cup rice vinegar
2 tbsp vegetable oil
4 tbsp ketchup
1¼ cup garlic, minced
salt and ground black pepper, to taste

To serve:

egg noodles, cooked
mixed sesame seeds, roasted
green onions, minced

Directions

Preheat your oil ready for deep frying and prepare a plate lined with paper towels.

In a large mixing bowl, add the pork, 2 teaspoons of cornstarch, eggs, soy sauce, garlic powder, and pepper. Mix until evenly incorporated.

Dredge the pork cubes in batches in the remaining cornstarch.

Deep fry for roughly 5 to 7 minutes until crispy and cooked through. Drain onto your lined basket and set aside.

For the sauce:

Heat up your oil in either a deep skillet or wok over medium heat. Add garlic and saute briefly.

Add the bell peppers and pineapples. Continue sauteing until translucent.

Add the sugar, vinegar, and ketchup. Stir to combine then bring to a boil.

Add the cooked pork into your sauce and stir to coat evenly.

Season with salt and pepper to taste. Adjust accordingly.

Pour your sweet and sour pork over roughly 4 ounces of warm egg noodles.

Garnish with $\frac{1}{2}$ teaspoon of sesame seeds and $\frac{1}{4}$ teaspoon of green onions per serving. Serve!