

spicy chinese pork noodles

serves 3



Although I like this made with only one chilli, you can use two chillies if you want it really spicy.



ingredients

- 2 tsp vegetable oil
- 300 g / 10½ oz minced pork
- 2 garlic cloves, peeled, chopped
- 500 ml / 18 fl oz chicken stock
- 3 tbsp dark soy sauce
- 1 tbsp rice vinegar
- 1 tsp sesame oil
- 1 red chilli, chopped
- 250 g / 9 oz dried Chinese egg noodles
- 1 tbsp coriander leaves
- 1 tbsp chopped spring onions

method

Heat the oil in a wok or heavy frying pan and, once very hot, fry the pork and garlic for about 5 minutes until cooked and well browned. Set aside.

Heat the stock in a saucepan with the soy sauce, vinegar, sesame oil and chilli. Bring to the boil and simmer for about 5 minutes.

Cook the noodles according to the packet instructions, then drain well. Tip into a warm serving bowl, pour over the stock, then top with the pork mixture. Roughly tear the coriander leaves and scatter over the top, with the spring onions. Serve at once.

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