

## Pork noodle stir-fry



Prep: 15 mins  
Cook: 15 mins



Easy



Serves 4



### Ingredients

3 tbsp sesame oil

350g lean pork mince

350g egg noodles

thumb-sized piece ginger, peeled and chopped,  
or 1½ tbsp ginger purée

3 garlic cloves, crushed, or 1 tbsp garlic purée

320g stir-fry veg (we used 2 x 160g bags of  
mangetout, baby sweetcorn, beansprouts,  
carrots and peppers)

4 tbsp low-salt soy sauce

2 tsp cornflour

4 tbsp sweet chilli sauce

### Method

- Step 1** Heat the oil in a wok or frying pan. Add the mince, break it up with a spoon and fry over a high heat for about 8 mins until browning. While the meat cooks, boil a kettle, then pour the hot water over the noodles. Set aside for 5–10 mins to soften.
- Step 2** Add the ginger, garlic and veg to the pan and stir-fry for 2–3 mins. Mix 1 tbsp soy sauce with the cornflour to make a paste. Add the remaining soy sauce, the chilli sauce and 2 tbsp water. Drain the noodles and add to the pan with the sauce. Cook until the sauce coats the noodles, adding a splash of water if needed, then serve.