



Pork Noodle Bowl

A fresh and fragrant noodle bowl with pork mince, salad toppings, mint and lime.



25 minutes



4/6 servings



Pork

FROM YOUR BOX

	4 PERSON	6 PERSON
RICE NOODLES	2 packets	3 packets
LIME	1	2
LEBANESE CUCUMBERS	2	3
CARROTS	2	3
MINT	1 packet	2 packets
PORK MINCE	500g	2 x 500g

FROM YOUR PANTRY

oil for cooking, soy sauce or fish sauce, sugar (of choice)

NOTES

For a warmer dish, toss the cooked noodles in a wok with the pork mince and carrot. Add any extra vegetables such as cabbage or capsicum if preferred.

You can add some chopped peanuts to the bowl if you have some!

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1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add **noodles** and cook according to packet instructions. Drain and rinse well with cold water to stop the cooking process.

2. PREPARE THE DRESSING & TOPPINGS

Mix together **zest and juice from 1/2 lime** (wedge remaining), **2 tbsp soy sauce or fish sauce, 2 tbsp sugar and 1/2 cup water**. Set aside.

Slice or julienne **cucumbers** and **carrots**. Pick **mint leaves**.

6P - Mix together **zest and juice from 1 lime** (wedge remaining lime), **3 tbsp soy sauce or fish sauce, 3 tbsp sugar and 3/4 cup water**.

TIP *Add crushed garlic or chopped chilli to the dressing.*

3. COOK THE PORK

Cook the **pork** in a frypan over medium-high heat with **oil** for 8-10 minutes. Season with **soy sauce or fish sauce**.

TIP *You can add sweet chilli sauce, kaffir lime leaves or lemongrass.*

4. FINISH AND SERVE

Assemble bowls with **noodles, pork mince** and **fresh toppings**. Spoon over **dressing to taste**.