

Chinese Pork with Noodles

Serves

4

Prep Time

10 - 15 mins

Cooking Time

40 - 45 mins



Ingredients

- 450g Specially Selected Pork fillet
- 60ml plum sauce
- 30ml sweet chilli sauce
- 10ml soy sauce
- 15ml oil
- 50g sugar snap peas
- 1 red onion cut into wedges
- 1 red pepper cut into strips
- 100g baby sweetcorn ? halved
- 1 carrot peeled and cut into thin strips

Cooking Method

- Into a roasting tin place onion, pepper, sweetcorn, and carrot. Drizzle over 15ml oil and mix together. Place 450g lean pork fillet on top.
- Mix together plum sauce, sweet chilli sauce and drizzle over the pork fillet. Cook in a preheated oven for 25-30 minutes. During the last 10-15 minutes of cooking, mix through the vegetables and cook for remaining time.
- Serve the pork fillet cut into slices with the roasted vegetables and crispy rice noodles, or boiled egg noodles.



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