



## SWEET SOY SNOW PEA & PORK STIR-FRY



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Preparation 20 mins + chilling time | Cooking 12 mins | Serves 4

- 500g fresh Singapore-style noodles
- 2 tbs kecap manis
- 2 tbs water
- 2 tsp cornflour
- 500g pork loin steaks, trimmed and cut into thin strips
- 2 tbs vegetable or peanut oil
- 1 red capsicum, deseeded and cut into thin strips
- 2 green onions (shallots), finely sliced
- 2 garlic cloves, finely chopped
- 200g snow peas, trimmed and halved diagonally
- ½ cup roasted peanuts, chopped (optional)

**STEP 1** Place noodles into a heatproof bowl. Cover with boiling water and stand for 1 minute. Drain and separate noodles. Set aside.

**STEP 2** Combine 1 tbs kecap manis, 1 tbs water and cornflour in a large glass or ceramic bowl. Add pork and toss to coat. Cover and refrigerate for 15 minutes.

**STEP 3** Heat 1 tbs oil in a wok over high heat. Stir fry pork in batches, for 2-3 minutes until browned and almost cooked through. Transfer to a plate.

**STEP 4** Heat remaining 1 tbs oil in the wok. Add capsicum, green onions and garlic and stir-fry for 2 minutes. Toss through snow peas and stir-fry for 1 minute. Add remaining 1 tbs kecap manis and 1 tbs water, cover and cook for 1 minute.

**STEP 5** Toss over high heat until well combined. Toss through noodles. Serve with a scatter of the roasted peanuts if using.

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