Brussels sprouts, bok choy & pork stir-fry

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Preparation 15 mins | Cooking 10 mins | Serves 4

500g fresh rice noodles
⅓ cup oyster sauce
2 tbs kecap manis
2 tbs peanut oil
500g pork fillets, trimmed and thinly slice
1 tsp sesame oil
3 garlic cloves, crushed
3 green onions (shallots), trimmed and sliced
350g small Brussels sprouts, thinly sliced
1 bunch baby bok choy, trimmed and halved
¼ cup chicken stock
¼ cup roasted cashews, chopped

STEP 1 Place noodles into a large heatproof bowl. Cover with boiling water and stand for 1 minute or until just tender. Drain, separate noodles and set aside. Combine oyster sauce and kecap manis in a small jug. Set aside.

STEP 2 Heat a wok over high heat until hot. Add 1 tbs peanut oil and half the pork. Stir fry for 2 minutes or until just cooked through. Transfer to a plate. Repeat using 2 tsp peanut oil and remaining pork.

STEP 3 Add remaining 2 tsp peanut oil, sesame oil, garlic, green onions and Brussels sprouts to wok. Stir fry for 1-2 minutes until vibrant. Add bok choy, stock and oyster sauce mixture. Cover and cook for 1 minute. Toss through pork and noodles and toss until hot. Scatter with cashews and serve.