

Hoisin Pork & Noodles



Recipe supplied by Lee Kum Kee.

Ingredients

- 500g pork loin cut into thin strips
- 300g rice noodles
- Grated carrot
- Chopped scallions
- Chopped peanuts
- Parsley for garnish
- Marinade
 - 1/3 cup Lee Kum Kee Premium Soy Sauce
 - 1/4 cup water
 - 3 1/2 tbsp sesame oil
 - 2 tbsp sugar
 - 3 tbsp rice vinegar

2 tbsp minced garlic

1 jalapeño, minced

3 tbsp Lee Kum Kee Hoisin Sauce

3 tbsp peanut butter

Method:

1. Whisk all the marinade ingredients together in a medium bowl. Reserve half the sauce for later in a separate container. Add pork loin strips to the sauce in the bowl and allow to marinate covered in the fridge for 2 hours.
2. Remove pork from the fridge and let the meat come to room temperature.
3. Heat a nonstick large skillet over medium/high heat. Add pork loin and stir fry the pieces until they are browned and caramelized on the outside. Set aside on a clean plate when finished cooking.
4. Cook rice noodles according to the package directions.
5. In the large nonstick skillet or in a large bowl, add the reserved marinade to the noodles and toss. Add water to thin the sauce if necessary. Add pork, grated carrot, scallions, peanuts and parsley to the top. Gently mix and serve.