

Chilli Crisp Pork Noodles



A quick, flavour-packed dish.

Recipe provided by [Lara Lee](#) as part of the Guardian Feast App Partnership. Download Feast on the [App store for Apple iOS](#) or [Google Play for Android](#).

Ingredients

2 x 85g packets of instant noodles, such as Indomie or Maggi (noodles only, save the flavour sachet for another use)

Small handful of coriander leaves

Small handful of crispy fried shallots

Chilli Crisp Sauce

3 tbsp chilli crisp with the oil

1½ tbsp rice wine vinegar

1 tbsp soy sauce

1 tbsp white miso

1 tbsp tahini

1½ tsp sesame oil

½ tsp white sugar

Zest of 1/4 medium-sized orange

Crispy Pork

2 tbsp neutral oil, such as canola or peanut oil

250g lean pork mince

2 garlic cloves, peeled and minced

2 tsp ginger, peeled and grated

½ tsp fennel seeds

½ tsp ground cumin

½ tsp ground coriander

Method:

1. In a medium bowl, combine all ingredients for the chilli crisp sauce and stir well. Set aside.
2. Bring a medium saucepan of salted water to the boil.
3. Heat a medium frying pan to a high heat with the oil. Once hot, add the pork mince and cook until starting to turn golden brown, stirring regularly, for 5-6 minutes. Reduce the heat to medium and add the garlic, ginger, fennel seeds, ground cumin and ground coriander and cook until fragrant, stirring often, for 1-2 minutes. Remove from the heat.
4. Add the instant noodles to the boiling water, and cook according to the packet instructions. Drain, reserving a little of the cooking water.
5. Take two serving bowls and divide the chilli crisp sauce and crispy pork between them, then add 1 tablespoon of noodle water to each bowl. Divide the noodles between the two serving bowls. Just before serving, mix well to combine, and then garnish with the coriander leaves and crispy shallots.