



THAI PORK NOODLES

SUPER SAUCY!

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 30 minutes

Super saucy Thai pork noodles are the ultimate Asian-style comfort food. Very family friendly, can be whipped up in just 30 minutes, and they also reheat really well!



PORK NOODLES

- 250g Shanghai bok choy or pak choy (8.8oz)
- 2 carrots
- 1 capsicum (any colour)
- 3 cloves garlic
- 2 tsp chicken stock powder
- 2 cups boiling water (500ml)
- 400ml can light coconut milk (13.5 fl.oz)
- 5 Tbsp peanut butter (smooth or crunchy)
- 2 Tbsp rice vinegar
- 2 Tbsp soy sauce
- 1 Tbsp honey
- 3 tsp peanut oil, divided
- 500g pork mince (1lb 2oz)
- 2 1/2 Tbsp massaman curry paste
- 2 tsp curry powder
- 3 instant noodle cakes (200-250g)

TO SERVE

- 1/3 cup dry roasted peanuts (70g)
- 2 handfuls fresh coriander *optional*
- 1 lime *optional*

1. COOK PORK NOODLES

Roughly shred bok choy. Dice carrots and capsicum into small pieces. Crush garlic. In a medium-large jug or bowl, dissolve stock powder in the boiling water. Whisk in coconut milk, peanut butter, vinegar, soy sauce and honey.

2. Heat 2 teaspoons oil in a large wok on high. Add carrots and capsicum and stir fry for 2-3 minutes, until just tender. Add bok choy and garlic and stir fry for 30 seconds. Remove veggies onto a plate.

3. Return wok to heat and add remaining teaspoon oil. Cook mince, breaking up with a wooden spoon, until browned all over. Add curry paste and curry powder; stir fry for 30 seconds.

4. Return veggies to wok, stir to combine, then pour in sauce. Bring to a rapid simmer, then add noodle cakes, submerging as much as possible. Cook for 1 minute, then flip and cook for a further 30 seconds. Toss to combine.

5. SERVE

Roughly chop peanuts and coriander, if using. Divide pork noodles between individual serving bowls. Top with peanuts and coriander. Cut lime into wedges, if using, and squeeze over noodles.



WINE MATCH: An off-dry Riesling.

THAI PORK NOODLES RECIPE NOTES

GLUTEN-FREE OPTION: Use gluten-free stock powder and soy sauce. Make sure curry paste is gluten-free. Swap regular instant noodles for instant rice noodles (3 tubs, discard seasoning). Use regular roasted, salted peanuts instead of dry roasted.

INGREDIENT SWAPS / NOTES: You could use chicken mince instead of pork mince.

STORING AND REHEATING: This meal is nice and saucy so keeps and reheats well! Refrigerate individual portions and reheat in the microwave. Add peanuts and coriander just before serving.