



Thai Pork & Coconut Curry Noodles



Thai and Chinese cuisines have much in common. Wok-fried aromatic dishes and delicious curries from these two regions provide the inspiration for this dish.

Overview

 Serves 2 people

 Cooking time 10 minutes

 Preparation 5 minutes

Ingredients

To spice up the pork

2 cloves garlic, crushed, peeled and finely chopped
1 inch piece of fresh root ginger, peeled and finely grated
2 spring onions, top and tailed, finely chopped
¼ teaspoon dried chilli flakes
1 tablespoon **Amoy Dark Soy Sauce**
250g extra lean minced pork
1 tablespoon of cornflour
1 pinch of ground white pepper

For the rest of the dish

2 tablespoons sunflower oil
1 tablespoon rice wine or vegetable stock
1 packet **Amoy Sweet Thai Chilli Stir Fry Sauce**
1 tin of **Amoy Rich & Creamy Coconut Milk**
100g tender broccoli stems, sliced into 2 inch pieces
2 x 150g packs of **Amoy Medium Noodles**
1 teaspoon **Amoy Dark Soy Sauce**

Ching's Tip

For a fresh bite to contrast the richness of the curry, garnish with one sliced spring onion.

AMOY ZING
MEALS in a
MINUTE 

with
Ching He Huang

Method

1. Prepare the vegetables.
2. In a small bowl, add the prepared garlic, ginger, spring onions, and dried chilli flakes to the minced pork and stir to mix well. Dust with 1 tablespoon of cornflour and set aside.
3. Heat a wok over high heat and add the sunflower oil and swirl around to coat the sides of the wok evenly. Add the minced pork and flatten out into a thin circular piece (like a pancake) and cook until browned and crisp on 1 side for two minutes before flipping over then breaking up the pieces to brown on the other side. As the pork turns brown and before it's cooked through, add 1 tablespoon of rice wine or vegetable stock and cook until all the liquid is absorbed. Season with 1 tablespoon of **Amoy Dark Soy Sauce**. Transfer the minced pork with a heatproof plate and cover with foil to keep warm.
4. Reheat the wok and add in **Amoy Sweet Thai Chilli Stir Fry Sauce** followed by the **Amoy Rich & Creamy Coconut Milk**. Stir to combine well and bring to the bubble. Add in the tender broccoli stems and cook stirring for 30 seconds, then add the **Amoy Medium Noodles**. Add in spring onions, stir through and take off heat.
5. To serve, ladle the noodles into shallow serving bowls and spoon over the crisp minced pork. Eat immediately.