



Thai Pork Peanut Satay Stir Fry



This dish is based on the distinctive flavours of the classic Thai street food dish, Pork Peanut Satay Skewers.

Overview

 Serves 2 people

 Cooking time 10 minutes

 Preparation 5 minutes

Ingredients

1 tablespoon sunflower oil
1 inch piece of fresh root ginger, thickly sliced
300g pork fillet, sliced 1cm thick
1 tablespoon rice wine or vegetable stock
1 tablespoon **Amoy Dark Soy Sauce**
1 packet of **Amoy Peanut Satay Stir Fry Sauce**
2 x 150g packs of **Amoy Ribbon Rice Noodles**
100g raw peanuts, crushed (optional)

For the vegetables

100g pak choy, washed, leaves separated, stalks sliced into 1 inch pieces
1 carrot, top and tailed, sliced on the angle
3 baby corn, sliced on the angle
150g mange tout, washed, whole
2 spring onions, sliced 1 inch pieces on the angle

Ching's Tip

For an added spicy kick, season with some dried chilli flakes or fresh sliced bird's eye chilli. Add the juice of 1 lime for a zesty zing at the end.

AMOY ZING
MEALS in a
MINUTE 

with
Ching He Huang

Method

1. Prepare all the vegetables.
2. Heat a wok over high heat and add the sunflower oil, giving it a swirl to coat the sides of the wok. Add the ginger slices and stir fry for a few seconds to release their aroma and flavour into the oil. Add the pork slices and let the meat settle in the wok for a few seconds, before flipping and tossing it (so it colours and caramelises at the edges). As the pork starts to brown, add the rice wine and **Amoy Dark Soy Sauce**. Quickly follow with all the vegetables and toss, cooking for 1 minute. Add **Amoy Peanut Satay Stir Fry Sauce** and **Amoy Ribbon Rice Noodles** and toss together, cooking for another minute until all the ingredients are well-coated in the sauce. Remove from the heat and season with 1 more tablespoon of the **Amoy Dark Soy Sauce**. Sprinkle over the roasted salted peanuts and give it one last toss.
3. To serve, ladle and divide onto two serving plates and eat immediately.