

SPICY GARLIC PORK NOODLES

by RoniB's Kitchen Recipe Collection

Ingredients

SAUCE

- 1/3 cup oyster sauce
- 2 tbsp soy sauce
- 1 tbsp black vinegar (cider vinegar)
- pinch of sugar

MAIN

- Cooking oil
- 450g minced pork
- 1 onion, finely sliced
- 6pcs cherry tomatoes
- 1 inch ginger, cut thinly
- 2 tsp of RoniB's Kitchen Garlic Chilli Paste
- 1 tsp ground Schezuan peppercorns
- 1 tsp sweet paprika
- half a packet of fresh lasagna noodles, handcut into 1-inch strips and slightly pulled (cooked as per packet)

Directions

1. In a small bowl, mix together the sauce ingredients and set aside.
2. Heat a deep pan with oil.
3. Add the onions, ginger and cherry tomatoes until soft and fragrant. About 4 minutes.
4. Add the garlic chilli paste, Schezuan peppercorns, and sweet paprika. Cook for about 2 minutes.
5. Add the pork mince. Mix thoroughly and cook until pork is no longer pink and has a nice golden colour. About 10-15 minutes.
6. When the pork is golden brown with a bit of charring, add the sauce. Toss until well incorporated.
7. Add the cooked pasta noodles.
8. Season with salt and pepper, if desired.
9. Sprinkle some chopped spring onions.

Product



PREPARATION: 10MIN

COOKING: 30MIN

READY IN: 40MIN

Serving:

Drizzle with lemon juice or more garlic chilli paste for more heat.