

A close-up photograph of a white plate containing a dish of pork in satay sauce with Asian noodles. The pork is cut into bite-sized pieces and coated in a thick, dark brown, glossy sauce. The noodles are thin and white, mixed with shredded green and red vegetables. Two lime wedges are placed on the right side of the plate. In the background, a pair of wooden chopsticks with black handles is visible. The plate is set on a dark brown wooden surface.

**PORK IN SATAY SAUCE
WITH ASIAN NOODLES**

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Serves: 4
Prep: 5 mins
Cook: 25 mins



Nutrition per
serving:
509 kcal
15g Fats
55g Carbs
37g Protein



WHAT YOU NEED

- 1 lb. (500g) diced pork
- 2 tbsp. sesame oil
- 14 oz. (400g) Chinese stir fry vegetable mix, frozen
- 8 oz. (225g) rice noodles
- 2 tbsp. crunchy peanut butter
- ½ tbsp. honey
- 1 tbsp. tamari
- 1 tbsp. lime juice
- ½ cup (120ml) water

WHAT YOU NEED TO DO

Cook the noodles according to instructions on packaging.

Heat half of the oil in a wok and fry the Chinese vegetables for 8 minutes. Meanwhile, season the pork with salt and pepper.

Heat the remaining oil in a frying pan and fry the meat over medium heat for 8 minutes until golden brown.

Meanwhile, mix the peanut butter, honey, tamari sauce and lime juice with water in a saucepan and bring to a boil. Turn the heat to low and cook for 4 minutes. Add the sauce to the meat and toss.

Add the cooked noodles to the vegetables and toss well. Serve the noodles topped with the satay sauce and a wedge of lime.