

Pork & Noodle Stir-fry



Ingredients.

- 500g pork (sliced)
- 1 red onion (sliced)
- 2 carrots (sliced)
- 1 small red capsicum (sliced)
- 1 ½ tbsp Matt's Herbs Garlic
- 1 ½ tbsp Matt's Herbs Chilli
- ¾ tbsp Matt's Herbs Ginger
- ¼ cup sugar
- ¾ cup hot water
- 1 packet Asian style noodles

Method.

- Cook noodles as per pack.
- In a pan add pork and cook until browned.
- Remove from pan.
- In pan add onion, carrots, capsicum, garlic, ginger and chilli.
- Mix and cook for 1 minute
- Dissolve sugar with hot water and add to pan.
- Add pork and noodles to pan and cook for 1 minute and serve.

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