

ALBANY FARMERS MARKET

Pork & Noodle Thai style salad



Makes 4 portions

400 – 500g of minced Pork
Grated fresh ginger (small knob)
pinch of Paprika
Small red chilli finely chopped (optional)
1 small cos lettuce, or half a large one, washed and shredded
125g of thin rice vermicelli or noodles (soaked in boiling water to soften)
Zest and juice of 2 – 3 limes (or lemons)
2 tablespoon of light soy sauce
1 tablespoon of fish sauce
1 teaspoon of light brown sugar or palm sugar
1 small (or ½ large) red onion thinly sliced

Cooking the pork mince:

Heat a touch of oil in a large pan and then fry the mince together with the paprika, grated ginger (and chopped chilli if using). Keep stirring frequently so the meat does not become separated and even browning. This may take about 10 minutes. It really needs to be a dry panfry, so avoid using lots of oil.

Whilst this is happening make the salad:

Place the sliced red onion in a bowl and marinate with about ¼ of the lime juice. (this will not only soften the onion, it will also soften the hot onion flavour and make it sweet and palatable!). Make a dressing by combining the lime zest, rest of the lime juice, soy sauce, fish sauce and sugar.

Once the meat is cooked:

In a large bowl combine the shredded cos lettuce with the well drained rice noodles (I actually like to heat the rice noodles in the microwave before doing this but they can be cold). Drain the lime juice off the red onion into the dressing

Toss the lettuce and noodles in the dressing. Transfer to serving bowl or dish, spoon the meat mixture on top – decorate with the red onion and finish with some fresh chopped coriander.

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