

Thai Pork and Noodles

Ingredients

- 1 lb Pork Chops (thin, boneless, fat trimmed)
- 8 oz Thai Rice Noodles (wide)
- 1 c Cilantro (chopped)
- 1 Lime (zested and juiced)
- 2 Ginger Slices (peeled)
- 2 clv Garlic (smashed)
- 3 Red Jalapeno Peppers (seeded and roughly chopped)
- 2 Shallots (roughly chopped)
- 3 T Fish Sauce
- 2 T Brown Sugar
- 4 T Vegetable Oil
- 1/4 lb Green Beans (cut into pieces)

Instructions

1. Place the pork in the freezer about 10 minutes to make it easier to slice. Soak the noodles in very hot water until just tender, about 10 minutes; drain. Cut the frozen pork crosswise into 1/4-inch-wide strips.
2. Puree the cilantro, lime zest and juice, ginger, garlic, jalapenos, shallots, fish sauce, brown sugar, and 1 tablespoon water in a food processor until smooth, scraping down the processor as needed.
3. Heat 3 tablespoons oil in a large skillet over high heat. Add half cilantro mixture and stir-fry 1 minute. Add the pork and stir-fry until no longer pink, 2 to 3 minutes. Transfer the pork with a slotted spoon to a plate. Add the remaining 1 tablespoon oil to the skillet; add the green

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beans and stir-fry until tender, 4-5 minutes. Add the noodles, pork and 2 tablespoons of the remaining cilantro mixture. Cook, tossing with tongs, until heated through, about 2 minutes. Stir in the remaining cilantro mixture to taste.